

1920s Murder mystery & 3 Course evening dinner  
Manchester Production Company presents  
'You just can't get the staff'  
Nov 30<sup>th</sup> Dec 7<sup>th</sup> 14<sup>th</sup> 21<sup>st</sup>  
Doors open at 6 for cocktails and drinks  
Take your seats at 7pm.

Its 1920's England ....It is getting harder to secure hard working reliable servants. For the head of the household, Mr. Bates, times are changing too fast. As the guests arrive for Lord and Lady Sandhurst Christmas, things below stairs start falling apart! Little does Mr. Bates know, that he shouldn't worry as he wont live to see Boxing day!

### TO START

**Spiced Parsnip & apple soup** v / gf  
Parsnip crisps, truffle oil, artisan roll

**Pulled pork bon, bon**  
Sage and onion panko, spiced apple puree, crispy crackling

**Smoked salmon fishcake** gf  
Baby spinach, hollandaise sauce, pea shoots

**Mulled wine, poached pear salad** v / gf  
Walnuts, black stick blue stilton, honey & mustard dressing

### MAIN COURSE

**Braised blade of beef** gf  
Red wine, thyme, garlic, creamed potatoes, buttered winter vegetables

**Mushroom & chestnut wellington** vegan  
Baby potatoes, port reduction, wilted spinach

**Roast supreme of chicken**  
Sage and date stuffing, smoked bacon, colcannon, wild mushroom sauce

**Bream fillet** gf  
Creamed leek, potato, smoked haddock, green lip mussel, chowder

### DESSERTS

Christmas pudding, brandy sauce v (gf available)  
Mulled winter berry and apple crumble, vanilla bean custard v  
Sticky toffee pudding, caramel sauce v  
Dark chocolate and hazelnut brownie, vanilla ice cream vegan  
French and English Cheeseboard - Crackers, frozen grapes, chutney (3.00 supplement pp)

PLEASE NOTE: Whilst every effort is made to prevent cross contamination from allergens, all our food is freshly prepared daily where allergens are present therefore, we cannot guarantee that any of your dishes will be completely free from allergens. Some of our dishes can be altered to suit your dietary requirement v = vegetarian gf = gluten free - vegan

For reservations please contact us on 01942820484 or [bookings@reddoorbistro.co.uk](mailto:bookings@reddoorbistro.co.uk)  
\*\*\*A £10 non refundable deposit is required to confirm your booking.\*\*\*

**Full Payment, and your party's food pre order would be due 2 weeks prior to your party booking. Please note once final payment has been made, we are unable to make any refunds unless 1 week's minimum notice has been received.**

