

WINE BAR

TRY OUR WINE BAR
WITH OVER 30 WINES
SERVED BY THE GLASS

PLUS OUR NEW BOUTIQUE
BEER & COCKTAIL MENU!

WEEKLY SPECIALS MENU

£1 WEDNESDAY

EVERY WEEK!

Order a main course and
get the second for £1
NOW FOR TABLES
UP TO 8 PEOPLE

Conditions for £1 Wednesday

Must book in advance, on the day is fine minimum 1 hours notice.. Must order a starter of dessert per person and 1 drink per person excluding water and soda waters. Cheapest main charged in full. Cannot use with other offers or mix offers.

Every body taking the offer must join either text or email mailing list for future offers, you can unsubscribe.

Managers decision final. Maximun table size 8 people.

We reserve the right to alter or change any item or offer without prior notice.



TASTE THE MEDITERRANEAN



GIFT VOUCHERS



Why not buy a personalised gift voucher as a great Christmas present

Mediterranean Restaurant



www.flaminnosh.co.uk 0161 338 5555



Gift Voucher

To Mum & Dad,



Merry Christmas



Lots of Love,
Mark Regan & Imogen xxx



Voucher Valid for
£40.00

Valid until 30th August 2011

Reference:GBIRD/E/24122010res

97 Stamford Street, Stalybridge, Cheshire SK15 1LH
Email: stalybridge@flaminnosh.co.uk

www.flaminnosh.co.uk t. 0161 338 5555 or text 60300 flamin (space table booking details)
email: stalybridge@flaminnosh.co.uk (e-mail and text bookings answered almost instantly)
97 Stamford Street, Stalybridge. Cheshire. SK15 1LH

Christmas Menu



TO START

Seasonal Melon with an Autumn fruit sorbet

Juicy melon served with a freshly made sorbet with winter berries, topped with a fruit puree.

Asian Parsnip and coriander soup.

Piping hot parsnip soup scented with Asian spices and fresh coriander served with cave roasted flat bread.

Chargrilled peppers and Feta Cheese

Herb marinated chargrilled peppers and feta cheese served on a bed of leaves, bound with a vinaigrette.

Pesto Chicken with cranberry jelly

Cave roasted Chicken breasts marinated in pesto, served on a bed of leaves with a sweet cranberry jelly compote.

Salt and Pepper Prawns

Large prawns deep fried in a salt and pepper batter served with a chilli lemon dip.

Stuffed Mushrooms

Field mushrooms stuffed with mozzarella cheese, red onion and tomato, served with a balsamic dressing.

Course Pork terrine served with red onion marmalade

A pork terrine made with belly pork, liver & smoked bacon served with a red onion marmalade with parsnip crisps.

MAINS

Turkey paupiette filled with traditional stuffing

Turkey paupiette filled with cranberry sage & sausage meat, wrapped in smoked pancetta & served with steamed vegetables, roasted new potatoes and a thyme gravy

Fish Tagine

Chunks of white fish roasted with cinnamon, cumin, paprika, tomatoes and dill, served with a lemon and herb scented cous cous

Spinach and Potato Frittata

Spinach, mozzarella and potatoe frittata served with steamed broccoli served with a garlic tomato sauce

Eastern Pork

Pork Loin infused with lime, ginger, garlic and coriander, served with Thai roasted potatoes, coconut dressing and sugar snap peas.

Greek Braised Beef

Braised beef in a tomato sauce with root vegetables and layered potatoes and aubergines.

Chicken Fajita

Our famous chicken fajita served with all its dips and hand rolled flour tortillas

FINISH

Christmas pudding

Our own secret recipe served with fresh amaretto scented custard.

Lemon Creme Brulee

A beautiful rich creamy egg custard served with a sugar caramelised top.

Chocolate Mousse

Made with a fine German milk and dark chocolate.

Mocha Parfait

A Iced dessert made with freshly ground coffee and chocolate.

Amaretto Panacotta

A classic Italian dessert made this a Christmas Favourite liqueur

Pear and Almond Tart

Tasty frangipan tart served with pear halves and vanilla sauce.

Platter of Cheese

A selection of cheese served with biscuits and cranberry jelly.



BOOKING PROCEDURE

A £5 non-refundable deposit is required to confirm your booking within 10 days of your initial reservation.

The final balance is due by 1st December along with your menu selections.

We reserve the right to change any product or service without prior notification.

If you need to cancel due to severe weather we will honour your reservation for another date,; subject to availability this may be in January. Managers decision final

3 courses £21.95