



BREAD / OLIVES

Focaccia, olive oil & balsamic £4
Bruschetta, rocket & watercress pesto, Grana Padano £4.75
Greek olives & goats cheese £4.50

CHRISTMAS PARTY MENU 2024

2 courses £27.50

3 courses £35

Served for all parties of 8 or more adults from 28th November ~ 24th December

STARTERS

V Mushroom & rosemary soup, truffle oil, rock salt & rosemary focaccia

Whisky & chicken liver parfait, onion chutney, toasted sourdough

Smoked salmon farfalle, spinach, peas, cream & lemon **V**

Crispy cajun fried cauliflower, chilli jam, lemon

MAIN COURSES

Roasted Cheshire Turkey, sage & onion stuffing, sticky cranberry sauce, baby roasties, sprouts, carrots, bread sauce, 'pigs in blankets' & rich gravy

Lamb rump 6oz, potato & pea hash, black pudding bon bon, heritage carrots, minted red wine jus

Prosciutto wrapped pork tenderloin, sautéed potatoes, wild mushrooms, fine beans, sherry sauce

Seafood chowder, broccoli, bacon, new potatoes & cream

(haddock, salmon, prawns, mussels & squid)

V Katsu curry, coconut milk, peppers, onion, fine beans, coriander, coconut jasmine rice

PUDDINGS

Dark chocolate creme brûlée, shortbread

Chocolate & raspberry tart, creme fraiche

Sticky toffee pudding, Christmas pudding ice cream

Cheese board, walnuts, honey, grapes, celery, onion chutney, sea salt & rosemary crackers *Kick*

Ass cheddar, Young Buck Blue, Goats

A discretionary £1 charity donation is added to each bill, all proceeds go directly to the Clatterbridge Cancer Charity. We also add a small optional 'tip jar' donation to be shared entirely by the team serving you today, Please inform your server if you would like to opt out of either. Our children's menu or allergen information are handy if required. All of our food is freshly prepared in a small kitchen, so cross contamination of foods is possible; all dishes may have traces of serious allergens in.