



BREAD / OLIVES

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

CHRISTMAS PARTY MENU 2023

2 courses £27.50

3 courses £35

Served for parties of 8 or more adults from 30th November ~ 24th December

STARTERS

V Roasted pepper & tomato soup, chilli oil, rock salt & rosemary focaccia
Whisky & chicken liver parfait, pear & walnut chutney, toasted sourdough
Salmon Gravadlax, potato salad, fennel, blood orange, watercress
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
Confit duck leg, sweet potato mash, fennel, blood orange, tender stem broccoli, spiced clove & honey jus
Prosciutto wrapped pork tenderloin, sautéed apple & leek, fondant potato, fine beans, creamy mustard & cider sauce
Seafood chowder, leeks, bacon, new potatoes & cream
(haddock, salmon, prawns, mussels & squid)
V Thai green curry, coconut milk, peppers, broccoli, fine beans, coriander, jasmine rice

PUDDINGS

Lemon creme brûlée, homemade shortbread
Chocolate & raspberry tart, creme fraiche
Traditional spotted dick pudding, Christmas pudding ice cream
Cheese board, walnuts, honey, celery, pear chutney, sea salt & rosemary crackers
Kick Ass cheddar, Young Buck Blue, Double Gloucester with chive & onion

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.