



CHRISTMAS PARTY MENU 2025

2 courses £32

3 courses £39

Served for all parties of 10 or more adults from 28th November ~ 24th December

STARTERS

White onion, celeriac & port soup, warm house bread
Baked goats cheese, roasted plums, fig & red wine syrup
Scottish smoked salmon, spiced cucumber yogurt, toasted soda bread
Sticky pork ribs, honey, ginger, cherry & crispy seaweed

MAIN COURSES

Roast turkey breast, 'pig in blanket', sticky cranberry & herb stuffing, gravy
Feta, chestnut, garlic mushroom & cranberry strudel, vegetable gravy
both above served with roasted potatoes, braised red cabbage, sprouts, carrot & swede mash
Pan fried sea bass, spiced roast potatoes, piquant pepper sauce, samphire aioli
Crispy duck leg, Dauphinoise potatoes, braised red cabbage, green peppercorn & brandy sauce

PUDDINGS

Oxton Christmas pudding & brandy sauce
Iced cream fantasia, honeycomb, chocolate sauce
Festive frangipane tart, rum & raisin ice cream
Sticky toffee pudding, salted caramel & Biscoff sauce, vanilla ice cream
Cheeseboard, apple & pear chutney, celery, homemade crackers (£2.50 supp)
Young Buck Blue, Kick Ass Cheddar & French Brie

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.