



Refreshment Rooms Festive Over 60's Special



0151 644 5893 email: info@refreshmentrooms.com www.refreshmentrooms.com

Smaller portions for the smaller appetite - available all day and night Monday, Tuesday & Wednesday

Main Course £11 2 courses £14.45 3 courses £17.90

STARTERS

Ask for Today's Freshly Prepared Soup (Vgn)(GF) with warm flatbread

Cheshire Turkey, Sage 'n' Onion Bonbons in panko breadcrumbs with homemade cranberry & orange BBQ dip

Vegan Crispy Firecracker Brussels Sprouts (Vgn)(GF) with vegan 'slaw

Maple 'n' Mustard Glazed Pigs in Blankets with caramelised onions

Garlic 'shrooms on Flatbread (Vgn) local mushrooms, garlic, plant based cream on warm flatbread

Thai Style Salmon, Cod & Smoked Haddock Fishcakes (GF) with a sweet chilli dipping sauce

Chef's Smooth Chicken Liver Pâté with Turkish flatbread, home grown green tomato & apple chutney

MAINS

Honey & Mustard Glazed Home Cooked Ham (served cold)(GF) hand carved with a fried free range egg & chunky chips

Salmon Thermidor (GF) (£2 supp) with cream, mustard, cheese 'n' brandy glaze, new potatoes and sautéed peas 'n' leeks

Traditional Scouse (GF) homemade to our secret recipe with freshly pickled red cabbage & crusty bread 'n' butter

Seasonal Roast Cheshire Turkey (£1 supp) with all the festive trimmings (subject to availability in New Year (Vgn) alternative on request)

Beer Battered Ward's Fresh Haddock (£1 supp) chunky chips, mushy peas & salt 'n' vinegar sauce

Local Pork (GF) or Vegetarian Bangers (V) (please specify) with cauliflower & leek colcanon mash 'n' onion gravy

Chef's Spiced Chilli Con Carné (GF) with steamed rice, soured cream and salsa (Vgn) alternative on request

DESSERTS

Warm Alabama Chocolate Fudge Cake (V)(GF) with Nicholl's vanilla ice cream

Strawberry & Toblerone Pavlova (V)(GF) with freshly whipped cream & a sprig of homegrown fresh mint

Traditional Plum Duff (V) with brandy sauce

Clementine & Prosecco Trifle topped with crème Anglais, whipped cream & candied almonds

Classic Cassis Crème Brûlée (V)(GF) with home grown blackcurrant compôte

Nicholl's of Parkgate Ice Cream 1 scoop with a chocolate flake (GF)

vanilla, Christmas pud', chocolate, strawberry, cinder toffee, raspberry ripple (V) vegan vanilla, vegan salted caramel or vegan sorbet (Vgn)

English & Continental Cheese Board (V)(GF) (£1 supplement)

a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers

add a glass of LBV port for £3.00

SIDES

Skinny Fries (Vgn)(GF)	£4.50	Garlic Flatbread (V)	£4.25
Chunky Chips (Vgn)(GF)	£4.95	Garlic Flatbread & Cheese (V)	£4.75
Salt 'n' Pepper Skinny fries (Vgn)(GF)	£5.95	Chef's Pepper Sauce	£3.50
Chef's Crispy Coated Sweet Potato Fries (V)	£5.50	Red Wine & Mushroom Sauce	£3.50
Chilli Cheese Fries (GF)	£5.95	Blue Cheese Sauce (V)	£3.50
Crispy Duck Hoisin Fries	£6.50	Salt 'n' Vinegar Sauce	£3.50
Onion Rings (Vgn)	£4.95	Plain Chicken Goujons (each)	£3.00

(V) = vegetarian (Vgn) = vegan (GF) = can be gluten free

although..... **it is very important** that you make your server aware as some elements may need omitting or replacing i.e. gluten free bread, gravy etc. N.B. Trace gluten can be found in chunky chips etc. from a shared fryer