



Christmas Day

4 wonderful courses

2 sittings
12/12.30

(please be mindful of later sitting)

OR

3/3.30

1st Course

An 'ickle bowl of Peppery Leek 'n' Potato Soup (Vgn)(GF)
with warm flatbread

2nd Course

Homemade Chicken Liver Pâté
with fig chutney and warm flatbread

Crispy Coated Calamari Rings
with garlickiest of aioli dips

Homemade Fresh Tagliatelle Alfredo Funghi (Vgn)(GF)
slippery garlic mushrooms in a creamy sauce (please ask if you would like Parmesan cheese (V))

Baby Back Pork Ribs (GF)
in our secret coca cola sauce with an 'ickle finger bowl.....bless !

Pulled Lamb Tagine Bonbons
with crispy chickpeas and a minted yoghurt

Classic Prawn Cocktail
with bloody mary dressing and baby hovis

Asian Style Duck Spring Rolls
with a small noodle salad and a duo of sauces ...hoi sin & plum

Moules Marinières (GF)
rope grown in Trondra, Shetland with warm flat bread

Whip 'n' Dip (Vgn)
whipped coconut vegan feta - garden radish pesto and a sprinkle o'nuts 'n' seeds & flat bread fingers

Jack's Sliced Sous Vide Duck Breast (GF) (£1 supplement)
pink 'n' proud - carrot & fennel purée, shoestring parsnip and a Christmas berry jus

3rd Course

Traditional Roast Cheshire Turkey or Beef Roasted to Pink (with a homemade Yorkie)
roasties, honey glazed carrot, green vegetables tossed with chestnuts, pigs in blankets, home made stuffing, house gravy and cranberry sauce

Pot Roast Shoulder of Lamb (GF)
with redcurrant 'n' mint jus, parmentier potatoes and all the bits 'n' bobs

Smoked Salt 'n' Fennel Seed Basted Celeriac Steak (Vgn)(GF)
roasted broccoli wedges, 'erb vinaigrette, chunky chips and plant based salt 'n' vinegar sauce

Wild Liverpool Bay Seabass 'n' King Prawn Tempura (GF)
with wild rice, feta cheese, homegrown heritage tomatoes, fennel 'n' pomegranate

Refreshment Rooms Coca Cola Ribs, Wings 'n' Onion Rings (GF)
with skinny fries and a well dressed salad

Traditional Vegan Christmas Roast (GF)(Vgn)
with all the trimmings and a Yorkshire Pud'

The Famous Christmas Burger
2 X cheese glazed all beef patties with crispy bacon, cranberry 'n' corn relish stuffing balls, pigs in blankets and skinny fries

7oz Fillet Steak (£5 supplement)
on a garlic croûte with red wine & mushroom sauce', chunky chips & a small, well dressed salad

4th Course

Head Chef Matty's "Tiramichoux" (V)
choux bun filled with boozy cream, chocolate ganache & chopped hazelnuts
if choux pastry & tiramisu eloped, this would be their first born

Chef's Death by Chocolate Gateau (V)
with salted caramel, freshly whipped cream and a fresh strawberry

Chef's Baileys Irish Cream Crème Brûlée (V)(GF)
Spiced Carrot Cake (Vgn)
packed with sultanas & pineapple - topped with vegan orange buttercream & vegan ice cream

Craft Gin 'n' Tonic Trifle

Cheese 'n' Bickies (V) (£2 supplement)
a trio of cheeses with grapes, green tomato chutney and a selection of crackers
feel free to add a glass of port (ask staff for details)

Nicholl's Parkgate Ice Cream (V)(GF)
2 scoops with a chocolate cigar and wafer
vanilla, chocolate, strawberry, Christmas pudding, cinder toffee, raspberry ripple (V)
vegan vanilla, vegan salted caramel or vegan sorbet (Vgn)

Please ask a member of staff for liqueur/coffee menu

Please Note
your booking is live
for Christmas Day 2025
you have until
14 January to confirm.
Any unconfirmed tables
will go on general release
at 11am Thursday
16th January 2025

Under 10's
are welcome to
choose a smaller
portion from the
full menu with the
additional choices of

Starter
Garlic Bread
with or
without cheese

Main
Homemade
Fish Fingers
or
Chicken Goujons
or
Pigs in Blankets
all served with
fries & Beans or Peas

Adults
£85.00
U 10's
£45.00

service at your discretion
We do not add
a service charge.
The staff have
given up their
Christmas Day
and share 100%
of all gratuities

Have a great day!

(GF) = can be gluten free (Vgn) = can be vegan but please make your server aware as some elements may need omitting or replacing (V) = vegetarian

Further meat free options available on request