



Festive Food Menu 2023



STARTERS

- Irish Style Farmhouse Vegetable Soup (Vgn)** a bowl of winter warmth with plant based cream & warm flatbread **£6.50**
- Chef's Smooth Chicken Liver Pâté** with Turkish flatbread, home grown green tomato & apple chutney **£7.95**
- Vegan Crispy Firecracker Brussels Sprouts (GF)** with vegan 'slaw **£6.95**
- Crispy halloumi Sticks (V)(GF)** with Shipka rosehip jam, mint tahini & pomegranate seeds **£7.95**
- Mojito King Prawn Cocktail (GF)** served on baby gem lettuce with an 'ickle baby hovisbless! **£8.95**
- Sautéed Bacon, Chorizo 'n' Stornoway Black Pud' Saladette** topped with crispy deep fried hen's egg **£7.95**
- Garlic 'shrooms on Flatbread (Vgn)** local mushrooms, garlic, plant based cream on warm flatbread **£7.50**
- Moules Marinières (GF)** rope grown in Trondra, Shetland with a chunk of warm flatbread **£10.95**
- Thai Style Salmon, Cod & Smoked Haddock Fishcakes (GF)** with sweet chilli 'slaw **£7.50**
- Chilli, Soy & Honey Chicken Goujons** with a sprinkle of sesame seeds **£8.95**
- Refreshment Rooms Duck Spring Rolls** with hoi sin dip **£8.95**
- Cheshire Turkey, Sage 'n' Onion Bonbons** in panko breadcrumbs with homemade cranberry & orange BBQ dip **£7.95**
- Popcorn Cod** with pickled cucumber, caper 'n' cracked pepper potato salad, chive 'n' lemon mayo **£7.95**
- Sticky Coca Cola Ribs (GF)** fall apart ribs in our secret BBQ sauce **£8.95**
- Maple 'n' Mustard Glazed Pigs in Blankets** with caramelised onions **£7.95**
- Korean Red Dragon Belly Pork Squares (GF)** with sweet chilli 'slaw **£8.50**

Please make your server aware of any allergies or intolerances We will be happy to help

MAINS

- Honey & Mustard Glazed Home Cooked Ham (served cold)(GF)** hand carved with a fried free range egg & chunky chips **£14.95**
- Seasonal Roast Cheshire Turkey** with all the festive trimmings (subject to availability in New Year) **£18.50**
- Homemade Steak 'n' Ale Pie** with chunky chips, real gravy and peas 'n' carrots **£16.95**
- Classic Beef Lasagne** with a chunk of garlic bread **£15.95**
- Festive Vegan Roast (Vgn)(GF)** with all the trimmings and vegan gravy **£16.95**
- 10oz Ribeye Steak (GF)** with chunky chips, grilled tomato, caramelised onions & mushrooms (See sides for sauce options) **£28.95**
- Salmon Thermidor (GF)** with cream, mustard, cheese 'n' brandy glaze, new potatoes and vegetables **£17.95**
- Coconut, Caramelised Butternut Squash & Torched Cauliflower Curry Rice Bowl (V)(GF)** **£16.95**
- Beer Battered Ward's Fresh Cod** chunky chips, mushy peas & salt 'n' vinegar sauce **small £13.50 large £17.50 £19.95**
- Sticky Coca Cola Ribs (GF)** fall apart ribs in our secret BBQ sauce served with skinny fries and Chef's 'slaw **£14.95**
- Local Pork (GF) or Vegetarian Bangers (V) (please specify)** with cauliflower & leek colcanon mash 'n' onion gravy **£16.95**
- Chicken Fillet Burger** with lettuce, mayo or Cajun mayo, fries and dressed salad **small £11.95 large £15.50**
- Traditional Scouse (GF)** homemade to our secret recipe with freshly pickled red cabbage & crusty bread 'n' butter **£21.95**
- Pot Roast Shoulder of Lamb (GF)** with a honey & mint jus, chunky chips and a medley of local vegetables **£19.95**
- Slow Cooked Crackling Belly Pork (GF)** sage 'n' Cheshire cider gravy, colcanon mash and braised red cabbage **£21.95**
- The 'Big Bob' Burger** 2x4oz burgers topped with cheese & bacon, fries, chilli beef, chicken goujons & salad **£15.50**
- Moules & Frites (GF)** rope grown in Trondra, Shetland served with pernod, fennel seed 'n' garlic aioli & fries **£16.95**
- Chef's Chilli Con Carné (GF)** with salsa and half 'n' half skinny fries and dirty rice **double £16.95 single £15.45**
- Homemade 4oz Cheeseburger** all beef with fries, lettuce, thinly sliced red onion, tomato & pink sauce
- Add extra toppings/accompaniments** bacon **£1.50** - pineapple **£1** - chilli **£3** - chicken goujons **£3.50**

Gift Vouchers Available (on sale at bar in £10 denominations)

(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

DESSERTS £7.50

(See overleaf for liqueur coffees, hot drinks etc.)

- Warm Alabama Chocolate Fudge Cake (V)(GF)** with Nicholl's vanilla ice cream
- Yuletide Brownie (Vgn)** dotted with dried fruit, brandy & spices served with plant based cream
- Seasonal Mulled Fruits Pavlova (V)(GF)** Christmas pudding ice cream a sprig of homegrown fresh mint
- New York Style Limoncello, Lemon Meringue Cheesecake (V)** freshly whipped cream
- Our Very Own Sticky Toffee Pudding (V)** with lashings of custard
- Homemade Churros Tossed in Cinnamon Sugar (V)** chef's salted caramel dip
- Traditional Plum Duff (V)** with brandy sauce
- Clementine & Prosecco Trifle** topped with whipped cream & candied almonds
- Classic Cassis Crème Brûlée (V)(GF)** with home grown blackcurrant compôte



Nicholl's of Parkgate Ice Cream

vanilla, chocolate, strawberry, cinder toffee, Christmas pudding, raspberry ripple
vegan vanilla, vegan salted caramel or vegan sorbet

1 scoop £3.95 . . . or 2 scoops with a chocolate flake £5.50 (V)(GF)

English & Continental Cheese Board (V)(GF) for one **£10.95.....or for two or more £15.95**
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)	£4.25	Garlic Flatbread (V)	£3.75
Chunky Chips (Vgn)(GF)	£4.25	Garlic Flatbread & Cheese (V)	£4.25
Salt 'n' Pepper Skinny fries (Vgn)(GF)	£5.25	Onion Rings (Vgn)	£4.25
Chef's Crispy Coated Sweet Potato Fries (V)	£5.25	Chef's Pepper Sauce	£3.25
Chilli Cheese Fries (GF)	£5.75	Red Wine & Mushroom Sauce	£3.25
Skin on Fries (Vgn)(GF)	£4.25	House Gravy	£2.25
Crispy Duck Hoisin Fries	£6.25	Salt 'n' Vinegar Sauce	£3.25
Garlic Mushrooms (V)(GF)	£3.95	Plain Chicken Goujons (each)	£2.50

Extra Sunday Roast Options all served with Yorkshire Pud'

- Half Roast Chicken** (off the Bone Breast on request) **£17.95**
- Pink Beef & Horseradish** **£18.50**
- Belly Pork, Crackling & Apple Chutney** **£17.95**
- Roast Lamb & Mint Sauce** **£18.95**
- Smaller portion of any Sunday Roast from above** **£12.95**
- Trio of Meats** (beef, lamb, belly pork) **£20.95**

Weekend Breakfast Menu

served every Saturday & Sunday 9-11am (last orders)
Not Available Christmas Day

Limited Sandwich & Panini menu (available on request)

All other special offers except Over 60's (special menu) suspended throughout December

We will be open every day over the holidays (Christmas Day fully booked).
This Menu will run until Thursday 18th Jan 2024
Last food orders 9.00pm
Last bar orders 11.00pm
(plus manager's discretion)

Please Ask if you require Our Kid's Menu (available at all times)
or our
Over 60's Special Menu
Available Mon - Tues - Wed
2 courses £13.45 3 courses £16.90
All other offers suspended in December

Please ask for the **OVER 60's MENU** Monday - Wednesday if required



Wine
List
Overleaf

This menu will run until Wednesday 17th January 2024
we will introduce our brand new menu on Thursday 18th January 2024

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email: info@refreshmentrooms.com www.refreshmentrooms.com

Wine
List
Overleaf