



# Christmas Day

4 wonderful courses

2 sittings  
12/12.30pm

(please be mindful of later sitting)

or

3.30pm

## 1st Course

**An 'ickle bowl of Roast Butternut Squash 'n' Carrot Soup (Vgn)(GFA)**

with warm flatbread

## 2nd Course

**Homemade Chicken Liver Pâté**

with fig chutney and sourdough toast

**Crispy Coated Calamari Rings**

with garlickiest of aioli dips

**Café du Paris Sautéed Mushrooms (Vgn)(GFA)**

served atop toasted sourdough

**Baby Back Pork Ribs (GF)**

in our secret coca cola sauce with an 'ickle finger bowl.....bless !

**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

**Individual Smoked Salmon Citrus Cheesecake**

## 3rd Course

**Traditional Roast Cheshire Turkey or Beef Roasted to Pink (with a homemade Yorkie)**

roasties, honey glazed carrots and parsnips, green vegetables tossed with chestnuts, pigs in blankets, home made stuffing, house gravy and cranberry or horseradish sauce

**Pot Roast Shoulder of Lamb (GF)**

with redcurrant 'n' mint jus, parmentier potatoes and all the bits 'n' bobs

**Pan-fried Seabass Fillets (GF)**

with king prawn arancini, Wirral watercress purée, sautéed cavolo nero, peas 'n' leek and a pot of thermidor sauce

**Refreshment Rooms Coca Cola Ribs, Wings 'n' Onion Rings (GF)**

with skinny fries and a well dressed salad

**Traditional Vegetarian Christmas Roast (GF)(V)(VgnA)**

with all the trimmings and a small plant based 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 (£7 supplement)**

on a garlic croûte with au poivre sauce, chunky chips and a small, well dressed salad

**Cheshire Venison Chop (GF)**

with red wine jus, celeriac purée, sautéed potatoes & roasted root vegetables

## 4th Course

**Refreshment Rooms Chocolate & Marmalade Marble Cake (V)**

chocolate buttercream and Seville orange layered sponge with freshly whipped cream

**Chef's Baileys Irish Cream Crème Brûlée (V)(GF)**

**Pear, Toffee and Cranberry Câteau (V)**

white chocolate truffle layered with toffee sponge, cranberry compôte & spiced pear with freshly whipped cream

**Chef's All (Carol) Singin' Plant Based Black Forest Trifle (Vgn)**

**Steamed Plum Duff (V)(GFA)**

with a cranberry compôte and advocaat & citrus snowball custard

**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, pistachio, Christmas pud', chocolate, strawberry, rum 'n' raisin, cinder toffee, raspberry ripple, Cadbury's Crunchie (V) vegan vanilla, vegan salted caramel vegan honeycomb or vegan sorbet (Vgn)

**Please ask a member of staff for liqueur/coffee menu**

(V) = vegetarian (VA) = Vegetarian Adaptable (Vgn) = vegan (VgnA) = vegan adaptable (GF) = gluten free (GFA) = gluten free adaptable 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

**If you are Vegetarian or Vegan - there are further choices available on request**

**Please Note**  
your booking is live  
for Christmas Day 2027  
you have until  
17 January to confirm.  
Any unconfirmed tables  
will go on general release  
at 11am Monday  
18th January 2027

Adults

£95.00

U 10's

£49.50

**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!