



Refreshment Rooms Festive Over 60's Special



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New improved menu with even more choice

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

Main Course £12 2 courses £15.45 3 courses £18.90

STARTERS

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

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

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

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

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

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

Chilli, Soy & Honey Chicken Goujon with a sprinkle of sesame seeds

Popcorn Cod (GF) with pickled cucumber, caper 'n' cracked pepper potato salad, chive 'n' lemon mayo

MAINS

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

Seasonal Roast Cheshire Turkey (GFA) all the festive trimmings (subject to availability in New Year)

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

Festive Vegan Roast (Vgn)(GF) with all the trimmings and vegan gravy

Beer Battered Ward's Fresh Fish (GFA) 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

Salmon Thermidor (GF) (£1 supp) with cream, mustard, cheese 'n' brandy glaze, new potatoes and sautéed peas 'n' leeks

Chef's Spiced Chilli Con Carné (GF) steamed rice, soured cream and salsa

Asparagus, Feta, Pea 'n' Mint Quiche (GF)(V) apple celery 'n' grape potato salad

It is essential that you
make your server aware
if you require
GLUTEN FREE

DESSERTS

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

Citrus Arctic Slice (V) with Sicilian lemon sauce and fresh whipped cream

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

Seasonal Mulled Fruits Cheesecake (V) with freshly whipped cream

Traditional Plum Duff (V)(GFA) with brandy sauce

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

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

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

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)	£4.95	Garlic Flatbread (V)	£4.50
Chunky Chips (Vgn)(GF)	£4.95	Garlic Flatbread & Cheese (V)	£4.95
Salt 'n' Pepper Skinny fries (Vgn)(GF)	£5.95	Chef's Pepper Sauce	£3.50
Chef's Crispy Coated Sweet Potato Fries (V)(GF)	£5.95	Red Wine & Mushroom Sauce (GF)	£3.50
Chilli Cheese Fries (GF)	£5.95	Blue Cheese Sauce (V)(GF)	£3.50
Crispy Duck Hoisin Fries	£6.95	Salt 'n' Vinegar Sauce	£3.50
Onion Rings (Vgn)(GFA)	£4.95	Plain Chicken Goujons (each)	£3.00
Honey & Mustard Glazed Chipolatas (GF)	£6.95	Halloumi Fries (V)(GF) sriracha mayo	£6.95

(V) = vegetarian (VA) = Vegetarian Adaptable (Vgn) = vegan (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