

Christmas Fayre Menu

Adults £22.95 Children (under 12) £10.95

Menu available 1st Dec - 2nd Jan

(excluding Christmas Day, Boxing Day and New Years Eve)

~ STARTERS ~

Seasonal Soup of the Day

served with a roll

Traditional Farmhouse Pâté

served with hot toast and red onion marmalade

Garlic 'n' Stilton Mushrooms

mushrooms sautéed in garlic butter, topped with Stilton and creamy pepper sauce served with garlic bread

~ MAIN COURSES ~

Tradition Roast Turkey

with stuffing, chipolata sausage and cranberry sauce

Roast Topside of Beef

served with Yorkshire pudding

Smoked Haddock Fish Cakes

served with chips, salad and tartare sauce

Tomato, Goats Cheese & Basil Tarte

served with salad

Unless otherwise stated, all main courses are served with potatoes and a selection of seasonal vegetables

~ DESSERTS ~

Traditional Christmas Pudding

served with Brandy sauce

Choice of Dessert

served with cream

~ TO FINISH ~

Coffee & Mince Pies

Christmas Day Menu

Adults £65.95 Children (under 12) £32.95

~ STARTERS ~

Spicy Parsnip Soup

served with a roll

Chicken Liver Pâté laced with Scotch Whisky

served with hot toast and butter

Smoked Salmon & King Prawn Platter

served with brown bread and butter

Warm Goats Cheese Salad

served with cranberry sauce on mixed leaves

~ MAIN COURSES ~

Tradition Roast Turkey

with stuffing, chipolata sausage and cranberry sauce

Roast Topside of Beef

served with Yorkshire pudding

Honey Glazed Salmon Supreme

with cranberry and orange sauce, garnished with whole cranberries

Butternut Squash, Stilton & Spinach Risotto

Unless otherwise stated, all main courses are served with potatoes and a selection of seasonal vegetables

~ DESSERTS ~

Traditional Christmas Pudding

served with Brandy sauce

Trio of Chocolate Desserts

Gin & Elderflower Cheesecake

Cheese & Biscuits

~ TO FINISH ~

Coffee & Truffles

New Years Eve Menu

3 Courses £27.95 per person

~ STARTERS ~

Seasonal Soup of the Day

served with a roll

Prawn Cocktail

with granary bread and butter

Black Pudding

served on a large crouton, with peppercorn sauce

Button Mushrooms

in a creamy Pinot Grigio sauce with rustic bread

~ MAIN COURSES ~

8oz Rump Steak

with pepper sauce

Mushroom Stroganoff

served on bed of rice

Grilled Sea Bass Fillets

topped with king prawns, pan-fried in lemon and parsley butter

Unless otherwise stated, all main courses are served with potatoes and a selection of seasonal vegetables

~ DESSERTS ~

Sticky Toffee Pudding

Belgian Waffle

with ice cream and warm Nutella sauce

Cheese and Biscuits

~ TO FINISH ~

Coffee

How To Book Your Meal

Our dining area will be festively decorated from 1st December and we are taking Christmas Party bookings for dates from 1st December.

A non-refundable deposit of £5 per person for the Christmas menu and £10 per person for Christmas Day and New Year's Eve secures your booking. A receipt for your deposit will be issued and deducted from your final bill.

Payment in full for Christmas Day & New Year's Eve is required 14 days in advance.

Please complete the appropriate booking form and return to us with your deposit.

We look forward to seeing you during the Christmas period and will do our best to make sure that you enjoy your visit.

A good selection of Wines are available to complement your meal.

Email: info@sevenstarswirral.co.uk

www.sevenstarswirral.co.uk