Festive Carvery Menu SAMPLE

For **Christmas Carvery Lunches** and **Festive Party Nights**. **New Year's Day Lunch** menu also includes **a glass of sparkling wine per guest** (over 18s only).

STARTERS AND COLD BUFFET SELECTION

Freshly made soup of the day served with a bread roll Choice of freshly made salads Sliced cold meats: ham, turkey and beef Seafood selection such as prawns, mussels and clams Marinated seafood Platter of sliced fresh fruits Pâté and eggs Warm bread rolls

FROM THE CARVERY

A choice of two joints of meat offered daily:

Every day: succulent roast turkey with sage and onion seasoning **Extra joint of meat will be one of the following (changes daily):**

Sirloin of beef and Yorkshire pudding •

Baked mustard ham •

Roast loin of pork •

• Rosemary and garlic leg of lamb • Honey and mustard sausages, cranberry sauce Served with traditional vegetables and potatoes *Fish and vegetarian options available*

DESSERTS

A selection of fresh dessert including: Traditional Christmas pudding and brandy sauce Cheese and biscuits Warm mince pies Freshly brewed tea and coffee served with mints

ALLERGIES & DIETARY REQUIREMENTS

If you or any member of your party have any known allergies or any specific dietary requirements or restrictions, please inform us at the time of your booking or no later than 48 hours before your booking.

This menu is a sample menu in order to provide an indication of the menu we intend to serve during the Festive period. The Sefton Group plc reserve the right to change this menu without notice and is subject to availability.



For the Christmas Day Champagne Carvery only

STARTERS AND COLD BUFFET SELECTION

Freshly made soup of the day served with a bread roll Choice of freshly made salads Sliced cold meats: ham, turkey, beef and continental selection A variety of cold fish such as smoked and peppered mackerel and salmon gravlacks A wide selection of cold seafood such as prawns, mussels and clams Platter of sliced fresh fruits Pâté and eggs Warm bread rolls

FROM THE CARVERY

Succulent roast turkey with sage and onion seasoning Sirloin of beef and Yorkshire pudding Baked mustard ham Honey and mustard sausages, cranberry sauce Served with traditional vegetables and potatoes Fish and vegetarian options available

DESSERTS

A selection of fresh dessert including:

Traditional Christmas pudding and brandy sauce Cheese and biscuits Warm mince pies Freshly brewed tea and coffee served with mints

FESTIVE EXTRAS

The menu includes **a glass of sparkling wine** for all guests over the age of 18.

Children can enjoy a visit from Santa who has a **Christmas treat for every child**.

ALLERGIES & DIETARY REQUIREMENTS

If you or any member of your party have any known allergies or any specific dietary requirements or restrictions, please inform us at the time of your booking or no later than 48 hours before your booking.

This menu is a sample menu in order to provide an indication of the menu we intend to serve during the Festive period. The Sefton Group plc reserve the right to change this menu without notice and is subject to availability.

Boxing Day Carvery PLE

For the Boxing Day Carvery only

STARTERS AND COLD BUFFET SELECTION

Freshly made soup of the day served with a bread roll Choice of freshly made salads Sliced cold meats: ham, turkey, beef and continental selection A variety of cold fish such as poached, glazed and smoked salmon, and smoked and peppered mackerel A wide selection of cold seafood such as prawns, mussels and clams Platter of sliced fresh fruits Pâté and eggs Warm bread rolls

FROM THE CARVERY

Succulent roast turkey with sage and onion seasoning Sirloin of beef and Yorkshire pudding Roast leg of lamb with rosemary and thyme Honey and mustard sausages, cranberry sauce Served with traditional vegetables and potatoes *Fish and vegetarian options available*

DESSERTS

A selection of fresh dessert including: Traditional Christmas pudding and brandy sauce Cheese and biscuits Warm mince pies Freshly brewed tea and coffee served with mints

FESTIVE EXTRAS

The menu includes **a glass of sparkling wine** for all guests over the age of 18.

ALLERGIES & DIETARY REQUIREMENTS

If you or any member of your party have any known allergies or any specific dietary requirements or restrictions, please inform us at the time of your booking or no later than 48 hours before your booking.

This menu is a sample menu in order to provide an indication of the menu we intend to serve during the Festive period. The Sefton Group plc reserve the right to change this menu without notice and is subject to availability.