



# *Festive Carvery Menu*

## SAMPLE MENU

For Christmas Lunches and Festive Party Nights.

New Year's Day Lunch menu also includes  
a glass of sparkling wine per guest (over 18s only).

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### 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 and cranberry sauce

Served with traditional vegetables and potatoes

*Daily fish and vegetarian options available*

### DESSERTS

A selection of fresh desserts 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.



# Christmas Day Carvery

## SAMPLE MENU

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 and cranberry sauce

Served with traditional vegetables and potatoes

*Daily fish and vegetarian options available*

### DESSERTS

A selection of fresh desserts 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

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# Boxing Day Carvery

## SAMPLE MENU

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 and cranberry sauce

Served with traditional vegetables and potatoes

*Daily fish and vegetarian options available*

### DESSERTS

A selection of fresh desserts 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

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any specific dietary requirements or restrictions, please inform us

**at the time of your booking or no later than 48 hours before your booking.**

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