

CHRISTMAS 2010 AT LIVERPOOL MARINA

Starters

Roasted Tomato Soup with a Sprinkle of Smoked Crispy Bacon. Served with a bread roll & butter

Garlic Mushrooms cooked in a creamy sauce served on a toasted crustini topped with parmesan cheese.

Duck & Orange Pate served with onion marmalade & Melba Toast

Mains-

Selection of Main Courses from the hot carvery buffet

Roast Turkey with chipolata wrapped in bacon, sage & onion stuffing

Roast Topside of Beef with yorkshire Pudding

Bourbon Glazed Ham with hot cherry sauce.

All served with glazed carrots & toasted almonds, braised red cabbage with apples & sultanas, creamed parsnips, buttered sprouts, minted new potatoes, roast potatoes & gravy

Poached Salmon fillet with seafood saffron sauce served with a warm dill & chive potato salad.

(V) Portabello mushroom, spinach, brie cheese in a puff pastry with roasted garlic & cherry tomatoes

Desserts

Christmas Pudding with a rich rum Sauce

Traditional Individual Sherry Trifle

Sticky Toffee Pudding served with a butter scotch sauce topped with walnuts

Prices

Daytime: 2 Courses £16.,95

3 Courses £21.50

Includes glass of wine

Evening: 3 Courses £27.95

Includes DJ & Glass of wine

Christmas Party Special Offers

Book for 30 people or more before 31st August and receive 10% Discount

Book Sole use of the Marina Function room and get a complimentary buzz fizz reception