

IT'S THE MOST WONDERFUE TIME OF THE YEAR

CHRISTMAS 2022

DINING WITH SANTA IN THE HAY LOFT

BREAKFAST WITH SANTA

Selection of croissants & pastries

Warm pancakes with maple syrup, chocolate sauce fresh berries & bananas

Carved bacon joint with a selection of breads, barms, baguettes, sauces & relishes

Honey glazed chipolatas

Dates available: December 4th, 10th, 11th, 17th, 18th, 23rd, 24th

From £22.50 per adult Child over 2 from £22.50. Child under 2 from £11.50

AFTERNOON TEA WITH SANTA

Sandwiches Roast turkey. Honey roast ham. Cheese & cranberry

Mini scones with cream & jam

Cakes

Chocolate & orange brownie. Red velvet cake. Mini iced mince pie. Chocolate parcel. Christmas tree shortbread.

> Dates available: December 4th, 11th, 18th, 23rd

From £32.50 per adult Child over 2 from £32.50. Child under 2 from £17.00

TIME

The pure joy and delight your little ones will experience when meeting Father Christmas is an occasion they will cherish forever. The children can look forward to story time and a selection box from Santa.

LUNCH WITH SANTA

2 course sit down meal

MAIN COURSE

Roast turkey breast, chipolatas, honeyed carrots & parsnips, brussels sprouts, roast potatoes, turkey gravy Mushroom & squash wellington, honeyed carrots & parsnips, brussels sprouts, roast potatoes, porcini gravy (VE)

DESSERT

Toffee & Apple crumble, salted caramel ice cream & crème Anglaise

CHILDREN'S MAIN COURSE

Roast turkey, chipolatas, mash, carrots, broccoli & gravy

CHILDREN'S DESSERT

Warm chocolate brownie, vanilla ice cream

Dates available: December 4th, 11th, 18th, 23rd, 24th

From £32.50 per adult Child over 2 from £32.50. Child under 2 from £17.00

Book your tickets online here: allertonmanorgolfclub.com/ticket-events Tickets are non-refundable

(V) vegetarian, (VE) vegan, (GF) gluten free, (GF*) can be made suitable for gluten free, (DF) dairy free. Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.

CHRISTMAS PARTY NIGHTS IN THE HAY LOFT

7pm arrival for 7:30 sit down. Bar until 1am (last orders 12:30am).

STARTERS

Warm bread selection with butter Spiced roast parsnip soup, crispy parsnips & curry oil Beetroot cured salmon, dill crème fraîche, pickled cucumber & capers Fig & goats cheese tart, artichoke puree

MAINS

Traditional roast turkey breast, duck fat potatoes, pigs in blankets, honeyed carrots & parsnips, sprouts & turkey gravy

cooked beef shin, duck fat potatoes, pigs in blanket, eved carrots & parsnips, sprouts & horseradish gravy

shroom & squash wellington, roast potatoes, glazed rrots & parsnips, sprouts & horseradish gravy

DESSERTS

toffee Christmas pudding, salted caramel & cognac sauce, vanilla ice cream

Pear frangipane tart with vanilla mascarpone

Chocolate mousse with mulled cherries

Add a cheeseboard for the table @ £9.00 per person

SIDE ORDERS SERVES 4 -

Honey roasted vegetables £12.00 Pigs in blankets £12.00 Roast Potatoes £10.00 Yorkshire pudding £6.00 Jug of Gravy £6.00

Please note that a 50% non-refundable deposit is required upon booking and full payment and pre orders are required one month prior to your booking. All bookings are also non-refundable. Please note that all menus are subject to change

(V) vegetarian, (VE) vegan, (GF) gluten free, (GF*) can be made suitable for gluten free, (DF) dairy free. Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.

LIME PARTY

AVAILABLE FOR PRIVATE PARTIES TOO!

Christmas Parties in the Hay Loft are the perfect opportunity to get together with friends families and colleagues. Party Nights include a DJ, crackers and an arrival drin A minimum of 40 people are needed to book.

DRINKS MENU

CHAMPAGNE / SPARKLING BOTTLE

Laurent-Perrier La Cuvee Rosé NV	£75.00
Laurent-Perrier La Cuvée NV	£55.00
Via Vai Prosecco	£26.00
Via Vai Rosé Prosecco	£26.00

WHITE WINE BOTTLE

Los Tortolitos Sauvignon Blanc CHILE	£22.00
Tooma River Reserve Chardonnay AUSTRALIA	£20.00
Veritiere Pinot Grigio DOC ITALY	£22.00
Whakapapa Sauvignon Blanc NEW ZEALAND	£26.00

RED WINE BOTTLE

Markview Shiraz AUSTRALIA	£23.00
Viñamar Cabernet Sauvignon CHILE	£24.00
Viñamar Merlot CHILE	£23.00
Ramón Bilbao Rioja Crianza SPAIN	£25.00
ROSÉ WINE BOTTLE	
West Coast Swing White Zinfandel,	£22.00
The Wine Group USA	

Via Nova, Pinot Grigio Rosé ITALY	£22.00
-----------------------------------	--------

BEERS

Bucket of Six Beers choose from either Peroni or Corona £22.00

Monday – Thursday £65 per person | Friday – Sunday £70 per person To book, please email: events@allertonmanorgolfclub.com

CHRISTMAS DAY

Glass of Champagne on arrival

TO START -

Selection of warm breads for the table Poached salmon, king prawns, romesco sauce, chicory & endive Roasted squash soup, toasted pumpkin & sage Duck & orange parfait, fig, red onion marmalade & toasted focaccia Smoked salmon, baby beetroot, lemon crème fraîche, dill dressing, rye crouton

MAINS

Roasted beef fillet served pink, thyme roasted potatoes, honeyed parsnips & carrots, creamed sprouts, port jus & Yorkshire pudding Slow roasted turkey breast, thyme roasted potatoes, honeyed carrots & parsnips, creamed sprouts, port jus & Yorkshire pudding Mushroom, spinach & chestnut wellington, thyme roasted potatoes, glazed parsnips & carrots, creamed sprouts & porcini sauce Seared hake suprême, creamed celeriac, roasted broccoli, brown shrimp butter, Champagne sauce

DESSERTS -

Black forest crumble, crème anglaise & ice cream Sticky toffee Christmas pudding, salted caramel cognac anglaise, vanilla ice cream Raspberry macaron sable tart, coulis & sorbet Milk chocolate torte, brandy snap, vanilla ice cream

- SIDE ORDERS SERVES 4 -

Honey roasted vegetables £12.00 Pigs in blankets £12.00 Roast Potatoes £10.00 Yorkshire pudding £6.00 Jug of Gravy £6.00

(V) vegetarian, (VE) vegan, (GF) gluten free, (GF*) can be made suitable for gluten free, (DF) dairy free. Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.

CHRISTMAS

After Santa has been & left on his sleigh come and join us to celebrate Christmas Day. We have a choice of Christmas lunch in The Hay Loft or The Old Stables.

CHRISTMAS DAY IN THE OLD STABLES

Glass of Champagne on arrival

TO START

Selection of warm breads for the table Pan seared scallop, caramelised sprout, chestnut & apple Roasted squash soup, toasted pumpkin & sage Duck & orange parfait, fig, red onion marmalade & toasted focaccia Smoked salmon, baby beetroot, lemon crème fraîche, dill dressing, rye crouton

MAINS

Roasted beef fillet served pink, thyme roasted potatoes, honeyed carrots & parsnips, creamed sprouts, port jus & Yorkshire pudding Slow roasted turkey breast, thyme roasted potatoes, honeyed carrots & parsnips, creamed sprouts, port jus & Yorkshire pudding Mushroom, spinach & chestnut wellington, thyme roasted potatoes, glazed parsnips & carrots, creamed sprouts & porcini sauce Seared hake suprême, creamed celeriac, roasted broccoli, brown shrimp butter, Champagne sauce

DESSERTS

Black forest crumble, crème anglaise & ice cream Sticky toffee Christmas pudding, salted caramel cognac anglaise, vanilla ice cream Raspberry macaron sable tart, coulis & sorbet Milk chocolate torte, brandy snap, vanilla ice cream

Adults £105 | Children over 3 £50 | Children under 3 £20 To book, please email: events@allertonmanorgolfclub.com

Please note that a 50% non-refundable deposit is required upon booking and full payment and pre orders are required one month prior to your booking. All bookings are also non-refundable. Please note that all menus are subject to change. 2.5 hours dwell time.

FESTIVE MEALS IN THE OLD STABLES

2 courses £25.95 | 3 courses £30.95 Children's menu available on request. 2 courses £12.50 | 3 courses £16.50

TO START -

Curried parsnip soup, raita & crispy parsnip (V) Pork & apple sausage roll, glazed ruby cabbage & piccalilli Poached & smoked salmon terrine, roasted beetroot, crème fraiche & toasted sourdough

MAINS

Roast turkey breast, chipolatas, honeyed carrots & parsnips, garlic creamed sprouts, beef dripping potatoes & turkey gravy (GF) Slow cooked blade of beef, horseradish creamed potato, pickled shiitake, seared broccoli, pancetta & port jus (GF) Baked portobello mushroom, celeriac, spinach & red pepper fricassee, glazed carrots & parsnips, garlic creamed sprouts, roast potatoes & porcini gravy (VE)

DESSERT

Dark chocolate marguise, mulled cherries & sorbet White chocolate & passion fruit cheesecake, hazelnut meringue & clotted cream ice cream (GF) Sticky toffee Christmas pudding, salted caramel cognac sauce, rum & raisin ice cream (V)

> SIDE ORDERS Warm bread selection, hummus, olive oil & butter £6

> > Regular/large Bowl of honey glazed chipolatas $\pounds 4/\pounds 7$ Bowl of Roast potatoes £3/£6 Jug of gravy $\pounds 2/\pounds 4$

Available from 25th November to the end of December

For bookings of 8 or more please email: theoldstables@allertonmanorgolfclub.com

(V) vegetarian, (VE) vegan, (GF) gluten free, (GF*) can be made suitable for gluten free, (DF) dairy free. Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.

FOR FAMILY & FRIENDS

To book, visit our website: www.allertonmanorgolfclub.com/the-old-stables



CHRISTMAS TIME



www.allertonmanorgolfclub.com

events@allertonmanorgolfclub.com

Allerton Manor Golf Club, Allerton Road, Liverpool, L18 3JT ①@AllertonManorGolfClub