

Christmas Day Menu

25th December

£75.00 per person

One sitting only - arrival from 12.30pm with
Champagne reception - dining from 1.00pm

Amuse Bouche

Starters

Pea Velouté with Smoked Haddock

Sea Bass and Green Beans served with a
Goats Cheese & Shallot Sauce

Black Pudding, Belly Pork and Sweet Potato Purée

Salad of Butternut Squash, Roast Chestnut & Parmesan
with a Chive & Truffle Sauce (V)

Sorbet

Mains

Roast Cheshire Turkey with Chef's Stuffing served
with all the Trimmings

Fillet of Beef, Shallot Tartan & Rocket, Thyme Mashed
Potatoes and Baby Carrots

Baked Cod Fillet, Mushroom Tagliatelle & Parsley
served with a Shrimp Butter

Asparagus and Mushroom Linguini,
Free Range Poached Egg (V)

Desserts

Classic Christmas pudding with Brandy Sauce

Blackcurrant & Liquorice Crème Brûlée

Poached Pear, Almond Purée,
Honey & Cinnamon Anglaise

Selection of British Cheeses with Biscuits, Celery,
Grapes and Homemade Chutney

Collingwood Mince Pies

New Years Eve Dinner

31st December

£60.00 per person

one sitting only - arrival from 7.30pm
(the table is yours for the evening)

Live Entertainment - Late Bar

Amuse Bouche

Starters

Haggis, Neaps and Tatties served with Black Pudding

Cauliflower Velouté, Mussels and Rocket

Tarragon Mushrooms on Toast, Free Range
Poached Egg and Hollandaise (V)

Breast of Wood Pigeon, Pickled Beetroot, Lentils
and Baby Carrots with a Tarragon Jus

Sorbet

Mains

Braised Lamb, Mashed Potatoes, Aubergine, Carrots
and Home Dried Tomatoes

Chicken Supreme, Tomato & Raisin Compote,
Wild Mushrooms and Boulangère Potatoes

Hake, Caper Ratatouille, Spinach and Baby Fondants

Wirral Watercress Risotto with Mushrooms and
Home Dried Tomatoes (V)

Desserts

Blueberry Pannacotta with Biscuits

Hot Chocolate & Cherry Fondant, Ginger Hazelnuts
and Caramel Ice Cream

Crème Brûlée, Rhubarb Compote and Sorbet

Selection of British Cheeses with Biscuits, Celery,
Grapes and Homemade Chutney

**Please remember to pre-order your
Champagne for Midnight!**

Festive table d'hôte menu

1st December - 3rd January

Lunch – 3 Courses - £19.50

Dinner – 3 Courses - £26.50

Starters

Soup of the Day served with Crusty Bread (V)

Duck & Parsnip Terrine with Granny Smith Apples

Cauliflower and Cheese Tart with Rocket (V)

Breast of Wood Pigeon, Pickled Beetroot, Lentils
and Baby Carrots with a Tarragon Jus

Mains

Roast Cheshire Turkey with Chef's Stuffing
served with all the Trimmings

Baked Fillet of Pollock, Potato Salad
and Braised Escarole

Roast Beef, Crisp Yorkshire Pudding,
Seasonal Vegetables and Roast Potatoes

Mrs. Kirkham's Cheese and Leek Filo Tart,
Baby Vegetables and Dauphinoise Potatoes (V)

Desserts

Classic Christmas Pudding served with Brandy Sauce

Crème Brûlée served with Homemade Shortbread

Rhubarb Crumble served with a Rhubarb Sorbet

Selection of British Cheeses with Biscuits, Celery,
Grapes and Homemade Chutney

Please see overleaf for booking terms and conditions.

★ **New Years Eve at The Collingwood for non-diners** ★

The bar will close at 6.00pm • We will re-open at 7.00pm for **TICKET ONLY** admission @
£5.00 per person for those not dining • Purchase at the bar during December •
Please remember to pre-order your Champagne for Midnight!

Please see overleaf for booking terms and conditions.
All courses to be pre-ordered.