

Drinks Packages

(Must be pre-ordered)

Silver Offer

£7.50 per person

Half bottle of house wine (red or white) and a choice of our Arabica coffees or specialist teas.

Gold Offer

£12.50 per person

Bucks Fizz on arrival, half bottle of house wine, Strathmore still or sparkling water and a choice of our Arabica coffees or specialist teas.

Platinum Offer

£17.50 per person

Chilled Fizz on arrival, half bottle of house wine, Strathmore still or sparkling water and a choice of our liqueur coffees

Booking Information

Call Jude or Vicky between the hours of
9am and 5pm Monday - Sunday on

0151 342 3420

or book online @

www.107diningroom.co.uk

or book via email @

info@107diningroom.co.uk

107 Telegraph Road, Heswall, Wirral

Christmas @107

Lunch

@£13.50

3 courses

12:00 noon 'til 3:00pm

Evening

@£22.50

3 courses

5:30 'til 10:00pm

**Available from Monday 1st to
Wednesday 24th December**

Our Christmas Menu



To Start

HOMEMADE FRENCH ONION SOUP SERVED WITH WARM GARLIC BREAD COVERED IN MELTED GRUYERE CHEESE

BREADED BRIE WEDGES SEASONED WITH GARLIC & ROSEMARY DEEP FRIED ON DRESSED LEAF WITH HOMEMADE CRANBERRY CHUTNEY

SMOOTH BRUSSELS PATE SERVED ON ROCKET SALAD WITH WARM TOAST AND A CUMBERLAND SAUCE

A GENUINE CHRISTMAS CLASSIC, 107's PRAWN COCKTAIL WITH FRESH ATLANTIC PRAWN, CRISP LEAF SALAD AND A HOMEMADE MARIE ROSE SAUCE

PAN FRIED RED MULLET FILLETS WITH ORANGE, LEMON AND FRESHLY CHOPPED BASIL LEAF

CRISPY PEKING DUCK SALAD WITH WATER CHESTNUTS, JULIENNE OF VEG, AND A STICKY PLUM SAUCE

Main Course

OVEN ROASTED TURKEY, HATCHED LOCALLY IN WILLASTON, SERVED WITH ROASTED POTATOES, PIGS IN BLANKETS, STUFFING, YORKSHIRE PUDDING AND THE BEST TURKEY GRAVY AROUND!

INVERAWE SMOKED SALMON AND PRAWN PASTA FINISHED WITH FRESH CREAM AND GARLIC, SERVED WITH A DRESSED SALAD AND GARLIC BREAD

BUTCHERS MADE VENISON SAUSAGES ON COLCANNON MASHED POTATOES WITH A RICH ONION GRAVY AND CRANBERRY JELLY

PAN-FRIED SEA BASS FILLETS SERVED WITH A MIX OF SAVOY CABBAGE, SMOKED BACON AND PINE NUTS FINISHED WITH A WHITE WINE CREAM & SHALLOT REDUCTION

Main Course (continued)

OVEN ROASTED WELSH LAMB NOISETTES WITH DAUPHINOISE POTATOES AND A THYME, RED WINE AND GARLIC JUS

VEGETABLE PASTA WITH FRESH CRANBERRIES, BABY ARTICHOKE HEARTS, BROAD BEANS AND JULIENNE OF VEG TOPPED WITH GRILLED WELSH GOATS CHEESE AND GARLIC BREAD

All main courses are served with seasonal vegetables

Christmas Desserts

FRESH DAIRY ICE CREAM IN A CRISPY BRANDY BASKET WITH A CHOICE OF TWO FLAVOURS

BELGIUM CHOCOLATE FUDGE CAKE SERVED HOT WITH COINTREAU CREAM

STEAMED TRADITIONAL CHRISTMAS PUDDING AND A WARM BRANDY SAUCE

THE ORIGINAL FRENCH CLASSIC CRÈME BRÛLÉE WITH A CRISPY SUGAR TOP AND A FERRERO ROCHER

THREE CHEESE PLATE WITH GRAPES, CELERY, BISCUITS AND CHUTNEY (Evenings only)

Please turn the page to see our Christmas drinks offers

PLEASE NOTE

Christmas menu is available to all tables

Any size catered for, subject to availability

A £10 deposit per person is required to confirm and secure booking - **this is non refundable**

During this busy period, time allocations will be enforced to ensure everyone enjoys their visit to 107

