

Lunch 3 courses @ £23.95

Dinner 3 courses @ £29.95

To Start....

Chef's homemade tomato soup drizzled with basil oil, served with garlic ciabatta

Smoked salmon, cream cheese and dill pate served with salad leaves and toasted bread

Duck bon bons, shredded duck mixed with sweet hoi sin in a crispy crumb, served on a cucumber salad with dipping sauce

Traditional prawn cocktail, North Atlantic prawns in a homemade Marie rose sauce on a bed of fresh leaves with cherry tomatoes & granary bread

Black pudding, apple and crisp brussels sprout leaf salad with a mustard vinaigrette and soft poached egg.

Brie & cranberry won tons served with hazelnuts and dried cranberries with a bacon jam (v)

Tiger prawns and spicy chorizo wok fried in sweet chilli sauce served with toasted sourdough

For Mains...

Traditional Roast Cheshire turkey served with herb roasted potatoes, pig in blanket, sage and onion stuffing, festive vegetables and a rich gravy

Nut roast, oven baked and served with cranberry, seasonal vegetables, herb roasted potatoes and red wine gravy (v)

Seabass fillets on crispy diced potatoes, spinach, smoky bacon and onion with a white wine and dill cream sauce

Sticky pork with sizzled ginger, chilli and spring onion served with steamed white rice and oriental sauce

Hot smoked salmon pasta with cream cheese, lemon, asparagus and peas, finished with shaved parmesan

Homemade beef bourguignon served with creamed mashed potato and braised red cabbage

Wild mushroom, pesto and goats cheese risotto finished with chard leaves, hazelnuts and dried cranberry

Desserts

Traditional Christmas pudding served warm with a brandy sauce

Raspberry and chocolate tart served with raspberry coulis and vanilla pod ice cream

Ice cream, 2 scoops of ice cream served with a chocolate pencil, choose from strawberry, vanilla, slated caramel or chocolate

Vanilla Crème brûlée, caramelised to order served with shortbread biscuits and raspberries

Winter fruit mess, mixed berry fruit, cream and meringue finished with a chocolate pencil

Opening times.

Unfortunately, due to staff shortages we will be continuing to close on Mondays and Tuesdays throughout December.

(We will review this decision if our current situation changes)

Wednesday - Saturday

12pm-9pm

Sunday

9am-8pm

Christmas day (fully booked)

12-3pm

Boxing Day

12-6pm

New years eve

12 til late

New year's Day

12-6pm

Booking information

Christmas menu is available to all tables

Bookings of 8 or more persons are required to pay a £10 per person deposit at the time of booking to secure the reservation.

-This deposit is fully refundable providing any changes are made 48 hours in advance of your reservation. Any changes after 48 hours the deposit is non-refundable.

During this busy period table allocations will be enforced to ensure everyone enjoys their visit to 107.

All tables dining from the Christmas Menu will be festively decorated.

Covid-19 policy

We want everyone to enjoy their 107 experiences over the festive period and understand you may still feel cautious when out and about.

Tables will continue to be arranged in accordance with the current government guidelines and we will be limiting the amount of group bookings we take per day.

Large group booking may be split across different tables.

Hand sanitising stations will remain in place throughout the restaurant

It is no longer a legal requirement for our guests & staff to wear face masks, however, if you would feel more comfortable to be served by someone wearing a mask please ask.