

THE SIR THOMAS

Festive Menu

To Start

Winter Vegetable Soup (V) (VE)

with a warm bread roll

Chicken Liver Parfait

with caramelised onion chutney, mixed leaf and crostini

Sir T Prawn Cocktail

North Atlantic Prawns in a creamy marie rose sauce, with shredded baby gem lettuce and topped with a grilled tiger prawn.

Main Course

Hand Carved Roast Turkey

served with seasonal trimmings and cranberry sauce

Seabass Fillet

served with festive sauteed vegetables, roasted potatoes and with a white sauvignon sauce

Mushroom, Brie and Cranberry Wellington (V)

served with roasted potatoes, tender stem broccoli and a cream tarragon sauce

Dessert

Profiteroles

filled with white chocolate cream ganache and dipped in chocolate orange sauce

Warm Christmas Pudding

with a brandy sauce

2 Courses £19.95

3 Courses £23.95

Served in the Restaurant Mon-Sat from 12-9pm.

Available from Monday 27th November 2023.

£10 deposit per person. Pre-booking is required.

Pre Orders Required for Parties of 10 or More.

Christmas Events Brochure

Festive Sunday Lunch

To Start

Winter Vegetable Soup (V)
served with a warm bread roll

Chicken Liver Parfait
with dressed salad, chutney and Pate toast

Salt & Pepper Chicken Bites
with dressed salad and dipping sauce

Main Course

Choice of;

Hand Carved Roast Turkey Roast Striploin of Beef Honey Roast Gammon

Vegetable Nut Roast (VE)

All served with crispy roast potatoes, seasonal vegetables, pigs in blanket, yorkshire pudding, and a rich gravy.

Dessert

Profiteroles
drizzled in chocolate sauce and served with chantilly cream.

Classic Christmas Pudding
with a rich Brandy Sauce

Sticky Toffee Pudding
Served with warm custard

Adults: 2 Courses: £21.95

3 Courses: £25.95

Children: 2 courses: £15.50

3 courses: £18.50

Served in the Restaurant from 12-6
Available from Sunday 26th November
2023
£10.00 pp deposit required at time of
booking for parties of more than 10.

Brunch With Santa

It wouldn't be Christmas if it wasn't for a
Brunch date with Santa!

Come along to our cosy restaurant and enjoy
some Christmas Activities with Santa and his
Cheeky Elf!

Adult's Menu

Full English Breakfast

or

Eggs Benedict

or

Belgian Waffles

(Served with nutella, mixed
berries and cream)

Children's Menu

Full English Breakfast

or

Belgian Waffles

(Served with nutella,
strawberries and cream)

or

Breakfast Barm

(Sausage, bacon, or Egg)

Dates Available:

Sunday 10th December

2023

Sunday 17th December

Adults: £22.00

Children: £32.00

Arrival for 11am

Approx finish time 1pm

Please inform of any dietary requirements.
£10.00 deposit per person required at the time of
booking.
Remaining balance due 3 weeks before event.

Festive Nights

Every Friday and Saturday throughout December we have Live Music from 7pm and a DJ until late!

Join us for festive food and drinks, whether it be a family gathering, Christmas party with colleagues or simply a celebration!

Contact the events team on
0151-236-1366
Or Email
events@thesirthomas.co.uk

Tables available in the Restaurant for dining and Drinks
Reservations available in our Lounge Area.



Our December Line Up of Live Music;

Friday 1st December
Sam Roberts Music

Saturday 2nd December
Tony on the Strings

Friday 8th December
Rachael Green

Saturday 9th December
Paul Dunbar

Friday 15th December
Sam Roberts Music

Saturday 16th December
Tony on the Strings

Friday 22nd December
Sam Roberts Music

All our acts are followed by our Resident DJ until Late.

Christmas Day Lunch

Adult's Menu

Price includes a glass of Buck's Fizz on arrival, delicious 3 course dinner and a live acoustic singer.

To Start

Winter Vegetable Soup (V) (VE)

with a freshly baked bread roll

Duck & Orange Parfait

Homemade Crostini, Spiced Mulberry Chutney, and Mixed Leaf Salad

Goats Cheese Bon Bons

Served with beetroot Puree

Main Course

Turkey Roulade (GF)

Turkey Breast rolled with sage and onion stuffing and wrapped in Bacon and served with Gravy

Herb Crusted Cod Lion (GF)

Cod Fillet, topped with a garlic and herb crumb, seasonal vegetables, and a white wine sauce

Silverside of Beef

Sliced Beef, cooked medium and served with a Yorkshire pudding

Baked Vegetable Nut Roast (V) (VE)

Topped with grated vegetables, roasted potatoes, and a rich vegan gravy

All served with Crispy Roast Potatoes, seasonal vegetables, pigs in blanket, Yorkshire Pudding, and a rich gravy.

Dessert

Warm Christmas Pudding (V) (GF)

with brandy Sauce

Baileys & White Chocolate Cheesecake

With Chantilly cream and Chocolate Orange Sauce

Great British Cheeseboard (V)

Served with Artisan crackers, spiced apple chutney, Fig, and grapes

£95 Per Adult

**£20.00 per person deposit required at the time of booking.
Remaining balance and menu choice required 3 weeks prior.
Arrive for 1pm for lunch to be served at 1:30pm.**

Christmas Day Lunch

Children's Menu

Price includes a glass of Juice on arrival, delicious 3 course dinner, live acoustic singer, and a visit from Santa.

To Start

Winter Vegetable Soup (V) (VE)

with a freshly baked bread roll

Cheesy Garlic Bread

Main Course

Hand Carved Roast Turkey

Served with all the seasonal trimmings and Gravy

Penne Pasta (V) (VE)

Served in a Rich Tomato sauce

Fish Goujons

Served with Chips and Beans

Dessert

Ice Cream Sundae

Vanilla, chocolate and strawberry ice cream with chocolate sauce and a wafer

Chocolate Yule Log

With Vanilla ice cream

£49 Per Child

**£20.00 per person deposit required at the time of booking.
Remaining balance and menu choice required 3 weeks prior.
Arrive for 1pm for lunch to be served at 1:30pm.**

New Years Eve *Gala Dinner*

Join us and bring in the New Year in style! Price includes a glass of Fizz on arrival, a delicious 5 course gala dinner, live entertainment, and DJ until late!

To Start

Sliced Honey & Sesame Duck Breast

Served with an orange and walnut salad and dressed with a sweet oriental sauce

Beetroot Carpaccio (V)(VE)

Multi Coloured beetroot slices topped with microgreens and drizzled with aged balsamic.
Finished with flaky sea salt and shaved carrots

Intermediary

Pan Seared Mini Seabass Fillet

Served with a pea puree and lemon caper sauce

To Cleanse the Palette

Lemon Sorbet

Main Course

Beef Fillet

6oz fillet steak cooked medium, served with fondant potatoes, seasonal vegetables and with a rich Chateaufneuf du Pape Jus

French Trimmed Chicken

Served with fondant potato, seasonal vegetables, and a white wine sauce

Sweet Pea and Mushroom Risotto (V) (VE)

Topped with vegan grated cheese

Dessert

Chocolate Bomb

Filled with bailey ice cream and served with a warm crème anglaise

Vegan Chocolate Orange Tart (V)(VE)

With Vegan Salted caramel ice cream

**£75 Per Person
Adults Only**

£20.00 per person deposit required at the time of booking.
Remaining balance and menu choice required 3 weeks prior.
Arrive for 7pm.

Accommodation based on 2 people sharing and inclusive of gala dinner and breakfast £410.00 per room.

Upcoming Events to Look Forward to: *2024*

- Mother's Day Lunch
- Cheltenham Gold Cup Day
- Easter Sunday Lunch
- Grand National Races
- And many many more!



Upcoming events will be advertised on our social media accounts.



@thesirthomasliverpool



The Sir Thomas

Any enquiries Contact the events team on
0151-236-1366

Or Email

events@thesirthomas.co.uk