

Christmas 2024

at

107

dining room

**Friday 22nd November –
Tuesday 24th December**

2 Course Lunch £22.95

3 Course Lunch £29.95

2 Course Dinner £27.95

3 Course Dinner £34.95

**2024 won't cost you anymore
– same great price as 2023 –
with the 107 quality guarantee!**

0151 342 3420

www.107diningroom.co.uk



Booking Information

Christmas menu is available to all tables.

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

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

During this busy period time allocations will be in place to allow everyone to enjoy their 107 experience.

All tables dining from our Christmas menu will be festively decorated. Large group bookings may be split over different tables.

Festive Fun

Pre booking essential

**Bottomless brunch – Saturdays
between 11am – 4pm**

Enjoy a main off our brunch menu with unlimited Prosecco, Peroni, Aperol Spritz or Porn Star Martinis for 90 minutes for just £29.95 per person

Wine on Wednesday – Every Wednesday

Simply buy a glass of our house wine when dining with us and you can enjoy complimentary refills for your table allocation.

**Festive Fizz tasting with Momentum Wines
Tuesday 3rd December**

Christmas Opening Times

Mon – Fri 12pm – 9pm

Sat 11am – 9pm

Sunday 9am – 8pm

Christmas Eve

12pm – 8pm

Christmas Day

12pm – 2pm
(Fully Booked)

Boxing Day

12pm – 4pm
(Regular Menu)

New years Eve

12pm – Till
(Regular Menu)

New Years Day

12pm – 4pm
(Regular Menu)

Christmas 2024

Let's make it a good one!

2 Course Lunch £22.95

3 Course Lunch £29.95

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To Start..

Festive homemade tomato and basil soup with basil oil and baby tin loaf (v)

Oriental duck spring rolls, deep fried till crispy, served with dressed salad and Asian dipping sauce.

Classic prawn cocktail, North Atlantic prawns bound in a Marie rose sauce, served on dressed kos leaf with a mini tin loaf

Home-made warm vol-au-vent with a chunky wild mushroom, cream and thyme sauce served with a seasonal leaf salad (v)

Pan fried tiger prawns cooked in a mild tandoori sauce, simply served on a mini toasted nann bread with a cooling homemade raita

Brussels pate served with red onion chutney, crispy kos leaves and toasted slices of Italian ciabatta bread

For Main..

Traditional roasted crown of Cheshire turkey, served with roasted potatoes, pig in blanket, roast parsnips, carrot and swede crush, cauliflower cheese and a rich pan roasted turkey jus

Vegetarian chestnut roast served with herb roasted potatoes, cauliflower cheese, carrot and swede, roast parsnips, Yorkshire pudding and vegetarian gravy

Pan fried salmon fillet cooked in honey, garlic, paprika, soy and lemon, served with steamed white rice, asparagus spears and confit of Sicilian lemon

Classic beef bourguignon, slow roasted beef with bacon, carrots, onions and mushrooms cooked in rich red wine sauce served with buttered mashed potatoes and braised red cabbage

Naturally smoked haddock served on creamed mash potatoes with a soft poached egg, finished with mature cheddar cheese sauce and spring onion

Sweet shallot and ricotta pasta, fresh linguine pasta tossed with thyme caramelised shallots, creamy Italian Galbani ricotta, sundried tomatoes and finished with a parmesan crumb and fresh rocket leaves (v)

To Finish..

Traditional steamed Christmas pudding served warm with hot brandy cream and berry garnish

107's signature caramel crunch cheesecake, with salted caramel ice cream, caramel sauce and fudge pieces

Crème brulee, caramelised to order served with fresh raspberry and shortbread biscuit

Dairy ice cream, choose 2 scoops from vanilla, salted caramel, strawberry or chocolate, served with a chocolate pencil

Rich and indulgent smooth chocolate pot served with fresh strawberries and whipped cream

Individual cheese board, mature cheddar, stilton and creamy brie served with a selection of crackers, chutney and grapes

Gluten free menu choices available, please ask for more info.