



MERRY CHRISTMAS AND A HAPPY NEW YEAR



CHRISTMAS MENU

LUNCH £19.95 / DINNER £24.95

Served from Monday 30th November
to Thursday 24th December 2015

A £10 deposit per head will be required to
secure all Christmas party bookings

STARTERS

LOW FELL LAMB SPRING ROLLS

Stunning English lamb slow cooked with chilli,
garlic & fresh mint, wrapped in honey basted pastry -
mango mint puree

DOUBLE SMOKED SALMON 'CHEESECAKE'

Inverlochy smoked salmon, wrapped around herb,
dill pickle & citrus mascarpone - gin & basil syrup

CANTALOUPE MELON SALAD

House leaves, dressed with orange & sherry -
shards of Parma ham

WHITE ONION, PEAR CIDER & OREGANO SOUP

Artisan bread & butter (v)

TATTON ALE BATTERED HALLOUMI

New Moon's sweet chilli dipping sauce (V)

MAINS

ROAST CHESHIRE TURKEY

Roast potatoes, bubble & squeak - traditional carrots
& sprouts (sorry), stuffing, proper gravy & chipolatas

BAKED FILLET OF COD

French pea puree, vodka cream & buttery mash

CARVED RUMP OF ENGLISH BEEF

Oxtail, ale & thyme gravy - stockpot potatoes
& roast carrots

GRILLED OLD SPOT PORK CHOP

Classic apple sauce, black pudding
stock gravy & roast potatoes

SWEET POTATO, CHESTNUT & SMOKED ONION PIE

Honey parsnip puree & fine beans - mash (V)

DESSERTS

CHRISTMAS PUDDING

Brandy cream

SATSUMA CHEESECAKE

Jaffa cake mess dressing

STICKY TOFFEE PUDDING

Toffee sauce

CHOCOLATE BROWNIE

Molten chocolate

CHESHIRE CHEESE

Biscuits and chutney

THE OLD
BLIND
SCHOOL

Website: www.oldblindschool.co.uk

Phone: 0151 709 8002



BlindSchoolL1

Guidance on which of the 14 allergens our food contains can be obtained from
your server. A more detailed, dish by dish breakdown is also available - please don't
hesitate to ask! Pre-orders will be required. Our prices include VAT at the current rate.



MERRY CHRISTMAS AND A HAPPY NEW YEAR



CHRISTMAS DAY

ADULTS £70 / KIDDIES £25

Christmas Day menu served Friday 25th December
Reservations taken for 12-30pm & 3-30pm

A £10 deposit per head will be required to
secure all Christmas party bookings

STARTERS

ASPARAGUS VELOUTE

Finished with a charred leek & chive cream (v)

KING PRAWN TAIL GRATIN

Baked in a smoked Cheddar, Cognac &
cream sauce - curried seaweed

CLASSIC DOUBLE SMOKED SALMON

Direct from Iverlochy smokehouse, Fort William -
brown bread & capers

CHARENTAIS & OGEN MELON

Serrano ham 'sprinkles' - sherry dressing

WILD MUSHROOM & GARLIC TART

Topped with melting English goats' cheese -
balsamic roasted beetroot ketchup (v)

MAINS

A TRADITIONAL CHRISTMAS DINNER

Butter roast turkey, proper gravy, sage & onion stuffing, pigs
in blanket - duck fat roasties, carrots, sprouts & parsnips

EYE OF OLD SPOT PORK LOIN

Wrapped in smoked bacon - Andy Holt's black pudding
mash, roast carrots & parsnips - honey rubbed crackling -
prune & Calvados gravy

PRIME SEA BASS FILLET

Lobster, pea & parmesan risotto - sauce vierge
& brandied bisque - roquette

BUTTERNUT SQUASH 'WELLINGTON'

Butter puff pastry wrapped squash, quinoa & curry spices -
fine beans & a heather honey & toasted garlic dressing (v)

CARVED FILLET OF ENGLISH BEEF

Smoked bacon, Paris mushroom & red wine gravy -
saffron mash & fine beans

DESSERTS

FINEST CHRISTMAS PUDDING

Proper brandy cream

FABULOUS ARTISAN ENGLISH CHEESES

Christmas spiced chutney, biscuits & celery

RICH CHOCOLATE MOUSSE

Candied satsuma & Cointreau dressing

STRAWBERRY MERINGUE NEST

Creme Chantilly, raspberry coulis & black pepper syrup

FOLLOWED BY...

MINCE PIES

NEW YEAR'S EVE

This New Year's Eve we will be offering
our full menu for restaurant bookings on
Thursday 31st December.

All bookings can pre-order Champagne at
our Fizz 'Evre' day prices for midnight

Please advise if you wish to remain at your
table for midnight so we don't re-book it.

FOR BOOKINGS CALL 0151 709 8002

DJ and party in the bar - 2 for 1 cocktails all night