



Christmas

two thousand & eighteen

Our festive party menu commences on Tuesday 20th November and finishes on the lunch of Saturday 22nd December* The party menu is not available on Saturday evenings. The restaurant is closed between 25th - 27th December and closed on New Year's Day.

To reserve your Christmas Party, please telephone 0161-440-8715 to check availability and then return the attached booking form with your menu selection & deposit** at the earliest opportunity to confirm your booking. Thank you.

festive party menu £26.95

first course

roast butternut squash & heritage
carrot soup, pumpkin oil

pressed ham hock & cheshire cheese terrine,
homemade piccalilli, herb crostini & chorizo oil

hot-smoked salmon, prawn & dill
roulade, caper & peppercorn salsa

deep-fried chive-crumbed goat's cheese,
caramelised red onion & fennel chutney

main course

turkey wrapped in streaky bacon with a
pork, sage & lemon stuffing, herb roast
potatoes, root vegetables, red wine jus

baked scottish salmon fillet with a rustic green
pesto crust, five bean cassoulet, saffron mash

aromatic pork medallions, apple-crushed
potatoes, crispy kale, blue cheese & dijon glaze

courgette & sweet potato tarte tatin, parmesan
& aubergine fritter, red pepper coulis

dessert

sticky ginger bread & pistachio pudding,
butterscotch sauce, custard ice cream

mulled wine panna cotta, hazelnut shortbread

chocolate & orange
cheesecake, chantilly cream

christmas pudding, warm fruits
of the forest, vanilla brandy sauce

*complimentary filter coffee for
parties of eight or more people*

christmas eve dinner £44.95

first course

roast butternut squash & heritage
carrot soup, pumpkin oil

king scallops & pork
belly, sweet chilli jam

pressed ham hock & cheshire cheese terrine,
homemade piccalilli, herb crostini & chorizo oil

main course

char-grilled sirloin steak, lyonnaise potato galette,
creamed spinach & greens, peppercorn sauce

pan-seared seabass fillet, crab &
braised fennel risotto, salsa verde

roast duck breast, celeriac & potato
mash, ginger bok choy, plum compôte

A vegetarian dish will be specially prepared on request

dessert

sticky ginger bread & pistachio pudding,
butterscotch sauce, custard ice cream

mulled wine panna cotta,
hazelnut shortbread

a selection of artisan cheese served with
speciality biscuits, celery, grapes & fruit chutney

to finish

filter coffee with mini-mince
pies & brandy cream

(£20 deposit per person)

new year's eve celebration dinner £64.95

a glass of fizz on arrival

first course

amuse bouche appetiser to share

second course

vine tomato, spiced bean
& chorizo soup, herb oil

a trio of fish

quenelle of cod & chervil mousse - smoked
salmon roulade - king prawn tapenade

to follow

assiette of sorbet pearls

main course

fillet of beef medallions, duo of sauces, welsh
rarebit, dauphinoise potato, baby vegetables

~ or ~

grilled loin of turbot, spaghetti of vegetables,
sweet potato fondant, vermouth cream sauce

A vegetarian dish will be specially prepared on request

a trio of desserts

orange & prosecco cheesecake

white & dark chocolate pistachio brownie

choux pastry bun, strawberry cream

filter coffee & petit fours

(£30 deposit per person)

Olivers Restaurant Christmas Booking Confirmation Form

Please enclose a deposit of £10 per person as confirmation of your reservation. Should the number in your party change, we will make every effort to accommodate your guests; however this may not always be possible due to other reservations. We would kindly ask that all party guests keep a record of their menu choices when ordering in advance.

booking name.....date.....timeno. of guests.....contact telephone number.....
 deposit amount (£10 required per person) £.....cheque [] credit / debit card [] card number [.....] - [.....] - [.....] - [.....] cvv no.....
 expiry date.....valid from.....signature.....print name.....date.....

Name	Soup	Terrine	Roulade	Goat's cheese	Turkey	Salmon	Pork	Tarte	Sticky Pud	Panna cotta	Xmas Pud	Cheese cake		Wine Selection: Please note down wine selection:	Quantity
Total															

Appetisers to Share for the table: Each appetiser board is ideal to share for 2-4 people	Quantity
marinated mixed olives & antipasto, sun-blushed tomato salsa, houmous & warm bread £5.50	
freshly baked herb focaccia & ciabatta with balsamic & herb olive oil £5.00	


 547 Chester Road • Woodford
 Cheshire • SK7 1PR
 0161-440-8715
www.oliversrestaurant.co.uk

*The Festive Party Menu is not available on Saturday evenings** Deposits are non-refundable. An optional service charge of 10% is added to parties of six and above and to all tables on Christmas & New Year's Eve.