



THE VIKING

PUB + BAKEHOUSE

A FESTIVE FEAST

Christmas 2018



FESTIVE MENU



TWO COURSE - £19.95 | THREE COURSE - £24.95

Available throughout December. Two courses available 12noon – 4pm only.

◇◇◇ STARTERS ◇◇◇

SPICED BUTTERNUT SOUP **V N**

Feta, walnut, coriander.

BEETROOT & DILL CURED SALMON

Shaved fennel, lime mascarpone & beetroot.

CHICKEN LIVER PÂTÉ

Red onion marmalade, sourdough toast.

STILTON & TOASTED **V N** HAZELNUTS

Puy lentils, edamame, hazelnut dressing.

◇◇◇ MAINS ◇◇◇

ROAST CHESHIRE TURKEY

Seasonal stuffing, pigs in blankets, turkey gravy.

CASHEW, CHESTNUT MUSHROOM & SAGE NUT ROAST **V N**

Parsnip, blue cheese, fresh herbs.

Both roasts served with roast potatoes, roasted roots, caramelised sprouts & shallots, bread sauce, gravy.

BEEF BOURGIGNON WITH WHIPPED POTATO

Slow braised beef, kale, smoked pancetta, baby onions, red wine sauce.

PAN SEARED SEA BASS, SPICED CHICKPEAS & CAULIFLOWER **N**

Giant couscous, chilli, honey, soy, tossed greens, toasted cashews.

◇◇◇ PUDDING ◇◇◇

STICKY TOFFEE PUDDING

Clotted cream ice cream, butterscotch sauce.

BAKED VANILLA CHEESECAKE

Fresh berries, honey syrup.

CHOCOLATE & CLEMENTINE MOUSSE

Salted caramel, orange sorbet.

CHEESEBOARD

Selection of local cheeses, winter chutney, crackers.

CHRISTMAS DAY MENU

Get together for Christmas at The Viking.

FIVE COURSES – £80 PER PERSON

Available 12noon – 4pm

V Vegetarian dishes. **VE** Vegan dishes. **N** Contains nuts.

Food Allergies & Intolerances – Please ask your server about the ingredients in your meal when you are making your order. Thank you.



FESTIVE BUFFET

FROM £20 PER PERSON
Minimum number of guests apply.



SPICED ROASTED CAULIFLOWER **VE**

Pomegranate molasses, tzatziki.

SESAME SWEET POTATO FALAFEL **VE**

Tahini yoghurt, coriander & flat parsley.

HUMMUS & POMEGRANATE **VE**

Coriander oil, harissa, nigella seeds & flatbread.

BEER BATTERED HADDOCK GOUJONS

Tartare sauce.

SPICED TURKEY TENDERS

Cranberry aioli.

STICKY CHIPOLATAS

Honey & Pommery mustard glaze.

VEGGIE BLACK PUDDING FRITTERS **VE**

Apple & cider sauce.

LAMB KOFTAS

Mint yoghurt, coriander, pomegranate, fennel, rose harissa.

CURED MEATS & CHEESES

Fresh bread, chutneys & pickles.

ROASTED BEETS, ORANGE & TOASTED HAZELNUTS **VE N**

Rosemary & balsamic roasted beets, vegan crème fraîche.



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KEY DATES



WHAT'S ON THIS FESTIVE SEASON
AT THE VIKING

26th October

HALLOWEEN

Disco, fancy dress, DJ.

3rd November

BONFIRE NIGHT

Fireworks, live music,
outdoor bar.

26th December

BOXING NIGHT

Disco & DJ.

31st December

NEW YEAR'S EVE

DJ, bagpipes, fireworks.

Monday 31st December | 7pm – Late

NEW YEAR'S EVE VILLAGE PARTY

LIVE DJ, BAGPIPES AND FIREWORKS.

SET DINNER MENU - £70 PER PERSON

BAR TICKETS - £20 PER PERSON

Get in touch to book now!

VISIT WWW.THEVIKINGPUB.CO.UK
OR CALL US ON 0151 601 1888 TO BOOK.
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THE VIKING

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