

# ★ New Year's Eve ★

## STARTERS

Oriental Chicken, Sweetcorn & Noodle Soup with Spring Onion, Chillli, Ginger, Soy, Lime & Coriander, Prawn & Sesame Toast

Seared King Scallops, Confit Belly Pork & Black Pudding, Caramelised Apple Puree, Crumbled Goats Cheese, Crisp Savoy Cabbage, Honey Mustard Dressing

Chicken & Duck Liver Parfait, Toasted Double Butter Brioche, Orange & Fig Chutney, Crispy Shallots, Watercress

Heirloom Tomato Salad, Confit, Roasted & Fresh Heirloom Tomatoes, Crumbled Feta Cheese, Tapenade, Garlic Toasted Croutons, Rocket & Watercress, Sautéed Chicory, Basil Oil & Balsamic

## MAINS

Roast Pork Loin, Haggis Neeps & Tatties, Pork Loin Filled with Haggis, Rosemary Fondant Potato, Swede & Parsnip Puree, Black Pudding 'Bon Bon', Caraway Crackling, Chantenay Carrots & Asparagus, Whiskey Jus

8 oz Ribeye Steak, Balsamic Roasted Vine Cherry Tomatoes, Sautéed Wild Mushrooms, Twice Cooked Chips, Choice of Diane or Peppercorn Sauce

Roast Rack of Cumbrian Lamb, Mini Confit Lamb Shoulder 'Hot Pot' Pie, Sticky & Sweet Braised Red Cabbage, Garlic & Rosemary Creamed Potatoes, Caramelised Baby Onion Jus

Seared Sashimi Grade Tuna Loin, Rolled in Plum Sauce & Toasted Sesame Seeds, Steamed Bok Choy & Tender Stem Broccoli, Sweet Potato Fondants, Wasabi & Teriyaki Style Dressing

Wild Mushroom Risotto, Oyster, Chestnut, Shiitake & Portobello Mushrooms, Arborio Rice, Asparagus & Baby Spinach, Wild Rocket, Grated Parmesan & Truffle Oil

## DESSERTS

### Trio of Desserts:

Espresso & Vanilla Brûlée, Hazelnut Brittle, Brandy Soaked Cherries, Dark & White Chocolate Shortbread

Apple & Lemongrass Panna Cotta, Lime & Ginger Syrup, Toasted Almonds, Pomegranate Seeds

Rich Dark Chocolate & Orange Torte, Clotted Cream, Salted Caramel Ice Cream & Honeycomb

**£49.95**

**£15/head deposit required & pre-order by 21st December**

To reserve your table please complete a pre-order form.

We will need a deposit of  
£5.00 per person  
for the Christmas Fayre Lunch  
& Evening Menu for parties over 6.

Christmas Day & New Years Eve  
will require a  
£15.00 deposit per person

The  
**SHIP**  
Lathom  
COUNTRY INN & DINING

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The  
**SHIP**  
Lathom  
COUNTRY INN & DINING

# Festive Menu

Available 1st to 22nd December  
(Excludes Sat/Sun)



# Christmas Fayre Lunch Menu



## STARTERS

Soup of The Day, Bloomer Bread, Salted Butter  
Chicken Liver Parfait, Herb Butter, Seasonal Chutney,  
Toast & Dressed Salad  
Smoked Mackerel, New Potato & Dill Salad, Pickled  
Cucumber, Beetroot, Lemon & Caraway Dressing  
Poached Pear & Candied Walnut Salad,  
Pomegranate Seeds, Creamy Blue Cheese Dressing

## MAINS

Goosnargh Buttered Roast Turkey, Chestnut & Cranberry  
Stuffing, Pig in Blanket, Roast & Creamed Potatoes,  
Honey Roasted Parsnips & Carrots, Brussel Sprouts &  
Poultry Gravy  
Herb Crust Baked Haddock, Mint Crushed Peas, Pickled  
Beetroot, Vegetables Crisps, Parsley Buttered  
New Potatoes  
Crock Pot of The Day - Please See Today's Daily  
Specials Menu  
Vegetarian Options from Main Menu

## DESSERTS

Traditional Christmas Pudding, Brandy Custard  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
Vanilla Crème Brûlée, Cinnamon Poached Plums,  
Short Bread Biscuit



**1 COURSE 10.95**

**2 COURSES 14.95**

**3 COURSES 18.95**

**LUNCH MENU AVAILABLE**  
**MONDAY - FRIDAY**  
**12 NOON TO 3.00PM**



**Available Mon-Fri from 1st December**  
**until 22nd December**  
**£5/head deposit required for parties over 6**  
**and pre-order required for parties over 8.**

# Christmas Fayre Evening Menu

## STARTERS

Soup of The Day, Bloomer Bread, Salted Butter  
Chicken Liver Parfait, Sage Butter, Apple & Cranberry Chutney,  
Toast & Dressed Salad  
Smoked Mackerel, New Potato & Dill Salad,  
Pickled Cucumber, Beetroot, Lemon & Caraway Dressing  
Mulled Poached Pear & Candied Walnuts with Rocket,  
Pomegranate & Croutons, Creamy Roquefort Dressing

## MAINS

Goosnargh Buttered Roast Turkey Crown,  
Chestnut & Cranberry Stuffing, Pigs in Blankets, Goose Fat  
Roast Potatoes & Creamy Mash, Honey Roasted Root  
Vegetables, Brussel Sprouts & Poultry Gravy  
Braised Breast of Lamb, Wrapped in Smoked Pancetta,  
Rosemary Fondant Potato, Creamed Leeks & Savoy Cabbage,  
Bury Black Pudding, Redcurrant Jus  
Confit Belly Pork, Wholegrain Mustard & Thyme Mash, Mulled  
Poached Pear, Roasted Celeriac & Apple Puree, Beetroot &  
Chantaney Carrots, Fennel Crackling, Jus  
Seared Fillet of Seabass, Chilli, Peanut & Coriander Crumb,  
Pea & Mint Salsa, Sweet Potato, Confit Tomato,  
Olive Dressing  
Crock Pot of The Day - Please See Today's Daily  
Specials Menu  
Vegetarian Options from Main Menu

## DESSERTS

Traditional Christmas Pudding, Brandy & Vanilla Custard  
Sticky Toffee Pudding, Toffee Sauce,  
Salted Caramel Ice Cream  
Vanilla Crème Brûlée, Cinnamon Poached Pears & Plums,  
Short Bread Biscuit

**1 COURSE £14.95 2 COURSE £18.95**  
**3 COURSE £22.95**

**Available Mon-Fri from 1st December**  
**until 22nd December**  
**£5/head deposit required for parties over 6**  
**and pre-order required for parties over 8.**

# Christmas Day Menu



## STARTERS

Sweet Potato & Butternut Squash Soup, Toasted Pumpkin  
Seeds, Chive Crème, Baked Crusty Cob  
Crab Cakes & Garlic Roasted King Prawns, Avocado & Gem  
Lettuce, Toasted Sesame Seeds, Tomato & Ginger Salsa  
Chicken, Goose Liver & Cognac Parfait, Thyme & Garlic Butter,  
Toasted Focaccia & Ciabatta, Duo of Chutneys  
Dolcelatte & Stilton Twice Baked Soufflé, Poached Pear,  
Roasted Tomato Fondue, Pickled & Crispy Shallots,  
Endive & Radicchio, Dijon Vinaigrette

## MAINS

Traditional Roast Goosnargh Turkey Breast, Chestnut, Sage &  
Cranberry Stuffing, Goose & Duck Leg Croquette  
Goose Fat Roast Potatoes, Honey Roast Root Vegetables,  
Smoked Bacon & Almond Roasted Brussel Sprouts,  
Carrot & Swede, Rich Poultry Gravy  
Individual Fillet of Beef Wellington, Beef Fillet with Mushroom  
Duxelles, Wrapped in Parma Ham, Pancakes & Traditional Puff  
Pastry, Creamy Mashed & Goose Fat Roast Potatoes,  
Honey Roast Root Vegetables, Caramelised Baby Onion Jus  
(Served Pink)  
Seared Fillets of Red Mullet & Wild Seabass, Seafood Broth of  
Clams, Mussels & Crab Cannelloni, Crispy Squid, Asparagus,  
Local New Potatoes & Baby Vegetables  
Filo Pastry Tartlet of Roasted Asparagus, Chestnut Mushrooms,  
Brussel Sprouts & Jerusalem Artichoke, Celeriac Velouté  
& Pink Fur Potatoes

## DESSERTS

Traditional Christmas Pudding, Brandy & Vanilla Custard,  
Brandy Snap, Red Currants & Mint  
Cherry, Apple & Cinnamon Crème Brûlée,  
Almond & Ginger Tuile, Short Bread Biscuit  
Chocolate Truffle Torte, Hazelnut & Pistachio Brittle,  
Salted Caramel Ice Cream, Chantilly Cream



**£65.00 PER HEAD**

Bookings available 12.00 – 14.00  
Children's Price (under 12) £29.95  
£15/head deposit required  
& pre-order by 14th December

