

How lovely are thy branches

Frederiks
neighbourhood kitchen & bar

events@frederiksbopestreet.com | 0151 708 9574

YULE

*Festive Dinners, Private Parties
and Goodwill To All*

From 29th of November

3 Courses and Glass of Wine £29.95

Starters

Meatball Crostini, Rich Tomato Sauce, Mozzarella

Chicken Liver Pate, Crusty Bread, Red Currant Jelly

Prawn Cocktail, Marie Rose Sauce (gf)

Spiced Butternut Squash & Roasted Red Pepper Soup, Flatbread (ve) (gf available)

Salmon & Dill Fishcake, Tartar Sauce

Mains

*All Roasts Served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables,
Maple Sprouts, Unlimited Gravy*

Honey Glazed Ham

Roasted Top Side of Beef

Traditional Roast Turkey

Roasted Chestnut & Cranberry Nut Roast (ve, served without Yorkshire pudding)

Pan Fried Seabass, Lemon Parsley Butter, Crushed Potato, Sautéed Greens (gf)

(Dietary requirements can be catered for, just let us know at your time of booking)

Additional Sides £4.5 (3 for £12)

Pigs in Blankets

Sautéed Greens (ve/gf)

Roast Potatoes (ve/gf)

Maple Sprouts (ve/gf)

Yorkshire Puddings (v)

Sage & Onion Stuffing (ve)

Desserts

All Desserts Served With Vanilla Ice Cream

Sticky Toffee Pudding, Toffee Sauce (v)

Chocolate Fudge Brownie (v)

Bramley Apple Pie (ve/gf)

Christmas Pudding, Brandy Sauce (v)

Lemon Torte, Berry Coulis (v)

Cheese Board (£2 supplement when served as dessert)

Selection of Artisan Cheese & Seasonal Accompaniments