



NYE Party Menu

£60 per person

Live music, bag piper, fireworks at midnight

GLASS OF PROSECCO

SMORGASBOARD

ROAST FILLET OF CHESHIRE BEEF

Parmesan Truffle Handcut Chip, Petit Pois Francoise, Butter greens
Served with Chef Hat & Carving Knife

PROFITEROLE MOUNTAIN

Chocolate & orange butterscotch, candied hazelnuts

AFTER DINNER COCKTAIL

Viking Pub & Bakehouse
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Festive Dining Menu

3 Courses — £26.95

Starters

DUCK LIVER PATE

Cherry compote, melba toast

PRAWN & AVOCADO COCKTAIL

Horseradish cocktail sauce, avocado, baby gem

TRUFFLE FIELD & FOREST MUSHROOMS

Toasted sourdough

ROASTED ONION, CHEDDAR & THYME SOUP

Homemade focaccia bread

Main courses

ROAST CHESHIRE TURKEY

Sage, cranberry & onion stuffing, bread sauce

or

DANISH ROAST PORK LOIN

Sour cherry stuffing, sweet mustard jus

or

WILD MUSHROOM, SOMERSET BRIE & SPINACH STRUDEL

All served with rosemary roast potatoes, glazed carrots, honeyed parsnips, zesty brussel sprouts

PAN ROAST FILLET OF HAKE

Spinach & chorizo puy lentils, lemon, parsley

Desserts

CHRISTMAS STICKY TOFFEE PUDDING

Spiced butterscotch & clotted cream ice cream

CHOCOLATE & SALTED CARAMEL POT

Caramelised peanuts, milk chocolate mousse, dark chocolate ganache

SPICED APPLE TRIFLE

Spiced apple, butterscotch custard, green cardamom cream, caramelised oats, Danish butter cookies



Viking Christmas Lunch

Monday to Friday 12-4pm

For Groups of 8 or More — £24 per person

Starter

ROASTED ONION, CHEDDAR & THYME SOUP

Homemade focaccia bread

Main Course

ROAST CHESHIRE TURKEY

Sage, cranberry & onion stuffing, rosemary roast potatoes, glazed carrots & parsnips, zesty Brussel sprouts, bread sauce

Dessert

CHRISTMAS STICKY TOFFEE PUDDING

Spiced butterscotch & clotted cream ice cream

Bellini & Canapés

For groups of 20 or more — £18 per person

DANISH SAUSAGE TWISTS

Topped with black onion seeds

PRAWN COCKTAIL

Baby gem hearts, cocktail sauce

HAKE GOUJONS

Dill crème fraîche

BRIE & CRANBERRY TARTLETS

Topped with poppy seeds

SAGE, SQUASH & CHESTNUT PARCEL

Honey & gorgonzola

SPECK ALFREDO FLAMMKUCHEN

Truffle oil & pickled onion

SMOKED SALMON

Horseradish cream, watercress on pumpernickel

CHOCOLATE TRUFFLE BROWNIE

Whipped cream, fresh raspberry