

*The Ship's*  
CHRISTMAS  
PARTIES

Complimentary glass of  
prosecco or tea/coffee  
for parties of 6 and above  
indulging in our  
3 course festive menu  
booked between the  
1st & 23rd December.

( EXCLUDING WEEKENDS )

*Call us for more  
information*

Christmas Eve, Boxing Day,  
New Year's Eve  
& New Year's Day

2/3 COURSE  
*Set Menu*

£5 PER PERSON DEPOSIT WILL BE  
REQUIRED AND A PRE ORDER WILL  
ALSO BE REQUIRED FOR ALL BOOKINGS

Christmas Day will require a  
£15.00 deposit per person

*Dine with us between*  
**1st – 23rd December 2024**  
*and each party organiser for bookings*  
*of 6 and above indulging in our 3 course*  
*festive menu will receive a*  
**£10 Voucher**  
*to use in January 2025*  
*(Excluding weekends) Booking Required.*

*The*  
**SHIP**  
*Lathom*

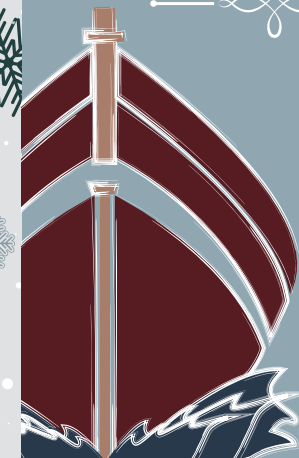
COUNTRY INN & DINING

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*The*  
**SHIP**  
*Lathom*

FESTIVE  
MENUS  
2024



# Christmas Fayre MENU

## Starters

Homemade Soup of the Day, Warm Bloomer Bread (V)

Chicken Liver & Smoked Bacon Parfait,  
Herb Butter, Mulled Red Onion Chutney, Toasted Bloomer

Caramelised Red Onion Hummus, Tortilla Nachos (Vegan)

Honey Roasted Goats Cheese Salad, Roasted Beetroot, Dressed Rocket Salad, Candied Walnuts, Aged Balsamic Reduction (V)

Beer Battered Haddock Goujons, Dressed Leaf, Tartar Sauce

Warm Selection of Breads, Mixed Olives, Feta,  
Salted Butter, Balsamic and Olive Oil Dip

Pan Fried King Prawns & Chorizo,  
Garlic Butter, Dressed Leaf Salad, Homemade Focaccia,  
Dressed Leaf Salad (£3 Supplement)

## Mains

Roasted Goosnargh Turkey Breast, Duck Fat Roast Potatoes,  
Honey Glazed Root Vegetables, Roasted Sprouts, Sage, Onion  
and Cranberry Stuffing, Pigs in Blankets, Proper Gravy

Thick Pork Sausages, Creamed Potatoes, Caramelised Onion  
and Red Wine Gravy, Parsnip Crisps

Pan Roasted Salmon Fillet, Garlic Butter and Parsley Crushed  
Potatoes, Creamed Leeks, King Prawns, Spinach,  
White Wine Cream Sauce, Chive Oil

6oz Scott's Rump Steak, Garlic and Thyme Field Mushroom,  
Roasted Tomato, Beer Battered Onion Rings, Twice Cooked  
Chips, Peppercorn Sauce (Upgrade to 10oz £5)

Katsu Curry, Coconut Curry Sauce, Pak Choi, Sweet Potato,  
Jasmine Rice, Pickled Cucumber, Fresh Spring Onion & Chilli

9oz Pork Chop, Marinated Pork Chop, Wholegrain Mustard  
Creamed Potatoes, Black Pudding Fritter, Sticky Red Cabbage,  
Sautéed Greens, Caramelised Apple Purée, Apple Cider Sauce

## Dessert

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream

Milk Chocolate Brownie, Raspberry Coulis,  
Chocolate Soil, Vanilla Ice Cream

Toffee Apple & Blackberry Crumble, Crumble Topping,  
Vanilla Soya Yoghurt (Vegan)

Traditional Christmas Pudding, Brandy Sauce

Cheese Board to Share, Lancashire Cheddar Cheese,  
French Brie, Goats Cheese, Black sticks Blue, Mulled Chutney,  
Apple, Celery, Biscuits, and Grapes (Supplement £2.50)

1 COURSE **£18.50** | 2 COURSE **£25** | 3 COURSE **£31.50**  
Available from 1st to 23rd December 2024

Pre Orders needed for tables 6 and above with £5 per person deposit.  
If you have any dietary requirements, please inform a member of our team who  
can provide a copy of our menu highlighting all the allergens, present in our food.

# Christmas Day MENU

## Welcome Drink on Arrival

### Starters

Pan Roasted Goosnargh Duck Breast,  
Shredded Duck Beignet, Duck Scratching, Red Wine Jus

Wild Mushroom & Truffle Velouté,  
Sourdough Croutons, Crispy Mushrooms (Vegan)

Beetroot Cured Salmon,  
Dressed Watercress, Chicory, Dill & Crab  
Crème Fraiche, Baby Herbs, Chive Oil

Chicken Liver & Smoked Bacon Parfait,  
Mulled Chutney, Salted Date Butter, Toasted Brioche

Camembert & Brie Bon Bons,  
Dressed Endive, Spiced Walnut Crumb, Cranberry Jam,  
Thyme & Honey (V)

### Mains

Roasted Goosnargh Turkey Breast,  
Duck Fat Roast Potatoes, Honey Glazed Root Vegetables, Sage,  
Onion & Cranberry Stuffing, Roasted Sprouts & Pancetta,  
Pigs in Blankets, Proper Gravy

Pan Roasted Lamb Rump,  
Pressed Shoulder of Lamb, Dauphinoise Potatoes,  
Heritage Carrots, Carrot Puree, Crushed Minted Peas, Lamb Jus

Roast Aged Sirloin of Beef,  
Horseradish Cream Potatoes, Duck Fat Potatoes,  
Honey Roasted Root Vegetables, Winter Greens,  
Beef Dripping Yorkshire Pudding, Proper Gravy

Pan Roasted Fillet of Turbot,  
Lemon & Herb Rosti, Fricassee of Winter Greens & Capers,  
Crispy King Prawns, Champagne Cream Sauce

Hazelnut & Pistachio Nut Roast,  
Roast Potatoes, Glazed Root Vegetables,  
Braised Red Cabbage, Rich Pan Gravy (Vegan)

### Sweets

Winter Spiced Brioche Bread & Butter Pudding, Baileys Ice Cream  
Homemade Apple Tart Titan, Crem Anglaise, Milk Ice Cream  
Cherry Bakewell Tart, Candied Almonds, Battenberg Ice Cream

Homemade Sticky Toffee Pudding,  
Salted Caramel Sauce, Clotted Cream

Selection of Cheese & Biscuits,  
Homemade Chutney, Celery & Grapes, Truffle Honey

**£100 PER PERSON | £45 PER CHILD**

Christmas Day Pre Orders in by December 1st

Please Make us Aware of any Allergies Upon Pre-Ordering.

BREAKFAST WITH  
**Santa**

**Includes:**  
Full English Breakfast,  
Chocolate Fondue  
and a Present from Santa

**December**  
9.30am - 11am on:  
1st, 7th & 8th, 14th & 15th,  
21st, 22nd & 23rd

**BOOKING ESSENTIAL**

£5 per person deposit  
for all bookings will be required

**£22.00**  
PER PERSON