

The Ship Lathom New Years Eve & Day Menu 2025

Starters

Caramelised White Onion & Cider Soup, Bloomer Bread, Salted Butter

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

Panko Breaded Halloumi Fritters, Cranberry & Chilli Jam, Local Leaf

“Salt & Pepper” Chicken Wings, Fresh Chilli & Spring Onion

Bury Black Pudding Fritters, Wholegrain Mustard Aioli

Teriyaki Cauliflower Wings, Bang Bang Sauce, Fresh Chilli & Spring Onion (Vegan)

Beer Battered Haddock Goujons, Dressed Leaf Salad, Homemade Tartar Sauce

Caramelised Red Onion & Confit Garlic Hummus, Tortilla Nachos (Vegan)

Pan Fried King Prawns & Chorizo, Garlic Butter, Toasted Focaccia, Dressed Leaf Salad (£4 Supplement)

Mains

The Ships Steak Pie, Slowly Braised Beef, Smoked Bacon, Mushroom, Baby Onion & Real Ale Pie, Shortcrust Pastry, Choice of Potatoes, Honey Roasted Carrots & Braised Red Cabbage, Proper Gravy

Haddock & Chips, Beer Battered Haddock Fillet, Twice Cooked Chips, Mushy Peas, Homemade Tartar Sauce

Clarkson's Gammon, 8oz Dry Cured Gammon Steak, Fried Hens' Egg, Tomato and Pineapple, Choice of Potatoes and Seasonal Vegetables

The Ships Salt & Pepper Beef, Sautéed Onions & Peppers, Jasmine Rice, Hand Cut Chips, Curry Sauce, Fresh Chilli & Spring Onion

French Trimmed Chicken Breast, Garlic Creamed Potatoes, Sun Dried Tomatoes, Crispy Pancetta, Sautéed Greens, Parmesan Crumb, Wild Mushroom Cream Sauce

Pan Roasted Seabass & King Prawns, Garlic Crushed Potato Cake, Sautéed Greens, White Wine Cream Sauce, Chive Oil

Slowly Braised Beef Brisket, Horseradish Creamed Potatoes, Carrot Puree, Tender Stem Broccoli, Parsnip Crisps, Red Wine Beef Jus (£5 Supplement)

Gourmet Burger, Grilled Conte, Gem Lettuce, Beef Tomato, Gherkin, Toasted Brioche Bun, Onion Rings, Homemade Coleslaw, Twice Cooked Chips (Add Bacon)

Butcher Farrel's Rump Steak, 28 Day Matured 8oz Rump Steak, Roasted Tomato, Garlic & Thyme Flat Cap Mushroom, Beer Battered Onion Rings, Twice Cooked Chips, Peppercorn Sauce (£4 Supplement)

Pan Roasted Lamb Rump, Minted Cream Potatoes, Heritage Carrots, Rosemary & Tarragon Lamb Bon Bon, Winter Greens, Lamb Jus (£7 Supplement)

Meze Bowl, Apricot Cous Cous, Red Onion & Confit Garlic Hummus, Dressed Leaf, Tender Stem Broccoli, Roasted Butternut Squash, Mint Yoghurt Dressing (Vegan) (Add Chicken or Prawns)

Beef lasagne, Traditional Layered Bolognese & Egg Pasta, Bechamel Sauce, Garlic Bread & Dressed Leaf Salad

House Salad, Local Leaf, Julienne Vegetables, Honey Roasted Goats Cheese, Warmed New Potatoes, Roasted Beetroot, Candied Walnuts, Olives, Honey Mustard Vinaigrette, Balsamic Dressing (V)

Sausage of the Day, Thick Cut Pork Sausages, Creamed Potatoes, Caramelised Onion Gravy, Parsnip Crisps

Pan Roasted Wild Duck, Dauphinoise Potatoes, Sautéed Greens, Carrot Puree, Cherry Vine Tomatoes, Duck Jus (£3 Supplement)

Firecracker Mushrooms, Crispy Wild Mushroom in Firecracker Sauce, Udon Noodles, Pak Choi, Tender Stem Broccoli, Fresh Chilli & Spring Onion (Vegan)

Sweets

Milk Chocolate Torte, Chocolate Soil, Clotted Cream

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream

Trio of Mrs Dowson's Ice Cream, Vanilla, Strawberry and Chocolate

Caramelised Apple & Blackberry Fruit Crumble, Vanilla Soya Yoghurt (Vegan)

Selection of British & French Cheese, Crackers, Celery, Grapes, House Chutney, Salted Butter (£3 Supplement)

Winter Berry Sorbet (Vegan)

2 Courses £31 - 3 Courses £37

If you have a food allergy or special dietary requirement, please inform a member of our team