The Ship at Lathom Christmas Eve & Boxing Day Menu

Starters

Pea & Ham Soup, Bloomer Bread, Salted Butter

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

Panko Breaded Halloumi Fritters, Cranberry Jam, Local Leaf, Pistachio Crumb

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

Bury Black Pudding Fritters, Lancashire Sauce Aioli

Teriyaki Cauliflower Wings, Minted Yoghurt Dressing (Vegan)

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

Caramelised Red Onion & Beetroot Hummus, Tortilla Nachos (Vegan)

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

Mains

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

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

The Ship’s Salt & Pepper Chicken, Sautéed Onions & Peppers, Jasmine Rice, Hand Cut Chips, Curry Sauce, Fresh Spring Onion & Chilli

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

Vegan Roast, Red Onion & Rosemary Sausage, Thyme Roast Potatoes, Seasonal Vegetables, Greens, Rich Vegetable Gravy (Vegan)

Clarkson’s Gammon, 8oz Dry Cured Gammon Steak, Fried Hen’s Egg, Roasted Tomato and Pineapple, Choice of Potatoes and Seasonal Vegetables

French Trimmed Chicken Breast, Garlic Creamed Potatoes, Crispy Pancetta, Sautéed Greens, Parmesan Crumb, White Wine Cream Sauce

Grilled Haddock Fillet, Garlic Crushed Potatoes, Sautéed Greens, Garlic King Prawns, White Wine Cream Sauce, Parsley & Chive Oil (£3.50 Supplement)

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

Katsu Curry, Coconut Curry Sauce, Pak Choi, Roasted Sweet Potato, Jasmine Rice, Pickled Vegetables, Fresh Spring Onion & Chilli (Vegan) (Add Chicken or Prawns)

Meze Bowl, Apricot Cous Cous, Red Onion & Beetroot Hummus, Dressed Leaf, Sesame Pak Choi, Sweet Potato, Mint Yoghurt Dressing (Vegan) (Add Chicken or Prawns)

Beef Lasagne, Traditional Bolognaise & 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

Desserts

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Bean Ice Cream

Double Chocolate Brownie, Berry Coulis, Vanilla Bean Ice Cream

Trio of Mrs Dowson’s Ice Cream, Vanilla, Strawberry & Chocolate

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

Winter Berry Sorbet (Vegan)

2 Courses £32.50 - 3 Courses £38.50

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