



Dear Party Goers,

The festive season brings with it our Christmas menus.


Our restaurant is offering a three course lunch for £19.95 and a three course dinner for £27.95. The Christmas menus will run from Friday 22nd November – Tuesday 24th December. The lunch menu is available from 12pm – 4pm and the dinner menu is available from 4pm – 10pm.

For each reservation there is a £10 per-person non-refundable deposit, required in order to secure the booking.

Pre-orders are required and can be emailed to [info@therefnery-liverpool.co.uk](mailto:info@therefnery-liverpool.co.uk) or posted. If you have any queries please call us on 0151 294 3024.

Many thanks and have a great Christmas.

From all at The Refinery!

 0151 294 3024

 The Refinery Liverpool

 [www.therefnery-liverpool.co.uk](http://www.therefnery-liverpool.co.uk)

 @RefineryLpool

Josephine Butler Building, Hope Street, Liverpool, L1 9BP



## CHRISTMAS LUNCH

3 Courses £19.95

12pm - 4pm

### STARTERS

(ve)(gf) Honey Roast Parsnip Soup with Sage oil and Bloomer Bread

Chicken Liver, Port and Thyme Pate with Red Onion Chutney and Toasted Croutes

(v)(gf) Roast Pumpkin, Pea, Sage and Frisse Salad with Chive Ricotta

Crab and Tomato Bruschetta with Rocket and Balsamic Glaze

### MAIN COURSES

Aged 7oz British Sirloin Steak, Proper Chips, Field Mushroom, Roasted Tomatoes (£3 supplement)

Beer Battered Haddock and Chips with tartare sauce Mushy Peas and Lemon

Roast Turkey with Roasted Carrots, Broccoli, Roasted Potatoes, Pigs in Blankets, Stuffing and a Rich Roast Gravy

(v)(gf) Wild Mushroom Risotto with Truffle Oil and Parmesan

(ve) Sweet Potato and Chickpea Tagine with Moroccan Cous Cous

### DESSERTS

Chocolate, Toffee and Orange Tartlet with Chantilly Cream

Christmas Pudding with Custard

(gf) Winter Berry 'Refinery' Mess (Berry compote crushed meringue and Chantilly cream)

(ve)(gf) Raspberry Frangipane Tart with Raspberry Sorbet

Traditional British Cheese Board with Piccalilli, Crackers and Onion Chutney

## CHRISTMAS DINNER

3 Courses £27.95

4pm - 10pm

### STARTERS

Soy, Honey and Ginger Chicken Wings with Toasted Sesame Seeds and Crispy Onions.

(ve)(gf) Honey Roast Parsnip Soup with Sage oil and Bloomer Bread

Chicken Liver, Port and Thyme Pate with Red Onion Chutney and Toasted Croutes

(v)(gf) Roast Pumpkin, Pea, Sage and Frisse Salad with Chive Ricotta

Crab and Tomato Bruschetta with Rocket and Balsamic Glaze

### MAIN COURSES

Aged 7oz British Sirloin Steak, Proper Chips, Field Mushroom, Roasted Tomatoes (£3 supplement)

Beer Battered Haddock and Chips with tartare sauce Mushy Peas and Lemon

Roast Turkey with Roasted Carrots, Broccoli, Roasted Potatoes, Pigs in Blankets, Stuffing and a Rich Roast Gravy

(v)(gf) Wild Mushroom Risotto with Truffle Oil and Parmesan

(ve) Sweet Potato and Chickpea Tagine with Moroccan Cous Cous

Pan Roasted Hake with a Tomato and Caper Sauce, Baby Potatoes and a Crab and Herb Crust

### DESSERTS

Chocolate, Toffee and Orange Tartlet with Chantilly Cream

Christmas Pudding with Custard

(gf) Winter Berry 'Refinery' Mess (Berry compote crushed meringue and Chantilly cream)

(ve)(gf) Raspberry Frangipane Tart with Raspberry Sorbet

Traditional British Cheese Board with Piccalilli, Crackers and Onion Chutney

Sticky Toffee Pudding with Butterscotch sauce and Vanilla Ice Cream