

## new year's eve menu

### STARTERS

#### **Chicken BBQ Skewers^**

served with green salad and dip

#### **Fig and Feta Salad^\*\*~**

with mild green salad and pomegranate

#### **Gilled Tiger Prawns^**

drizzled with garlic butter & served with salad and soy sauce

#### **Tomato and Roasted Pepper Soup^\*\*~**

served with warm crusty bread & butter

#### **Atlantic Salmon Fishcake**

served with green bean salad

### MAINS

#### **Gallimore's Grilled Tower^**

a tower of rump steak, chicken, black pudding & smoked bacon

served with hand cut chips & a pot of peppercorn sauce

#### **Salmon and Tiger Prawns^**

pan-fried salmon and tiger prawns with asparagus sautéed

in garlic butter & white wine sauce served with baby potatoes

#### **Roast Rack of Lamb**

medium roast rack of lamb with herb crust served with creamy mashed

potato and port & cranberry sauce

#### **Stuffed Breast of Chicken^**

oven-baked chicken breast stuffed with spinach and feta cheese served

with mushroom sauce and roasted cauliflower

#### **Wigan's Biggest Fish & Chips**

everyone's favourite Fish & Chips served with mushy peas, hand cut

chips, tartare sauce and pickled onion

#### **Cauliflower Steak^\*\*~**

Roast to tender cauliflower served with pesto and fried parsley

### DESSERTS

#### **Belgian Chocolate and Caramel Pyramid**

#### **Rocky Road and Chocolate Cheesecake**

#### **Vegan Red Velvet Cake^\*\*~**

#### **Lemon and White Chocolate Pavlova**

#### Port or Baileys over Ice

^ Gluten-free options available

\*\* Vegan / ~ Vegetarian options available

>>> WITH LIVE ENTERTAINMENT from 7pm <<<

**Early Bird: 4-6pm £45 // 6:30pm onwards £55**

## festive dinks packages

PRE-ORDER WITH YOUR TABLE AND SAVE

Available from 28th NOV - 31st DEC

Make your meal extra special and pre-order your drinks.

The below packages are available at discounted prices.

EXCLUSIVE ON PRE-ORDER.



CHOOSE 2 BOTTLES OF WINE FOR £27

#### **La Vivienda Verdejo Macabeo - Spain (2)**

This is a zesty wine with lemon and lime flavours and a soft finish.

#### **La Vivienda Tempranillo Rosado - Spain (3)**

An aromatic rosé wine with flavours of strawberry and a touch of sweetness

#### **Dry River Shiraz - Australia (C)**

A deep and inky red colour, displaying a nose of smoky rich fruits with a touch of mint. Smooth and rich on the palate with spicy flavours of luscious dark berry fruits.



CHOOSE 2 BOTTLES OF WINE FOR £32

#### **Vino Pomona Pinot Grigio White - Italy (2)**

This delicately refreshing dry white is lemon yellow in colour. On the palate, flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.

#### **Feather Falls Zinfandel Rosé - USA (5)**

A youthful wine with aroma of fresh cherries and watermelon. On the palate, flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.

#### **Vistamar Pelusas Merlot - Chile (B)**

Super Chilean Merlot combining aromas of rich black cherry and plum with hints of dark chocolate, well-balanced tannins and a lingering finish.



CHOOSE 2 BOTTLES OF WINE FOR £42

#### **El Meson Rioja Blanco - Spain (2)**

Good intensity on the nose with tropical fruit and citrus flavours. On the palate, fresh and round, balanced with a good acidity and fresh fruit aromas.

#### **Il Caggio Prosecco Extra Dry DOC - Italy (3)**

Small and lively bubbles bust onto the tongue. A smooth mousse and subtle wild apples and pear fruits exude from the palate with a refreshing lift on the finish.

#### **Patriarche Pinot Noir VDP - France (B)**

Aromas of red fruits, blackcurrant and raspberry. Typical well structured wine with the grape variety perfectly expressed, delicate tannins culminating in lingering finish.

*If a product listed is unavailable, we will do our best to offer a suitable alternative.*

# Gallimore's RESTAURANT

## christmas menu

### CHRISTMAS BUFFET!!

Looking for a delicious and affordable buffet menu for your Christmas Party? We have a variety of buffet food menu ideas and prices for you to choose from.

01942 492100

Email: [info@gallimores.com](mailto:info@gallimores.com)

Website: [gallimores.com](http://gallimores.com)

13 The Wiend, Wigan Town Centre WN1 1PF

**A £10 deposit per person is required for all reservations.**

**Please note: All deposits are non-refundable.**



festive lunch menu

STARTERS

- Classic Prawn Cocktail^  
in Marie rose sauce served with shredded lettuce & wholemeal bread
- Butternut Squash Soup^\*\*~  
served with warm crusty bread & butter
- Chicken Liver Pâté  
served with mixed salad, fruit chutney & toast
- Vegan Meatballs\*\*~  
in rich tomato sauce

MAINS

- Traditional Turkey Dinner (or Beef)^  
served with all Christmas trimmings– Yorkshire pudding, pigs in blankets, seasonal vegetables, roast potatoes, mash & homemade gravy
- Rump Steak^  
8oz rump steak served with hand-cut chips & salad
- Baked Cod in Lemon Butter Garlic Sauce^  
served with crushed new potato & seasonal vegetables
- Vegan Sweet Potato & Chickpea Loaf\*\*~  
served with roast potatoes, seasonal vegetables & vegan gravy

DESSERTS

- Traditional Christmas Pudding^  
served with brandy sauce and berries
- GF–Vegan Chocolate Truffle Brownie Torte^\*\*~
- Profiteroles with Chocolate Sauce
- Apple Pie with Custard
- Cheesecake of the Day

£25

Deep-filled Minced Pie for Everyone

^ Gluten-free options available  
\*\* Vegan / ~ Vegetarian options available

Menu may vary subject to availability.  
AVAILABLE UNTIL CHRISTMAS EVE

Christmas Day

On arrival, you will be served a glass of chilled Champagne garnished with fresh strawberries.

10 COURSES

- Course 1 - Broccoli and Stilton Soup served with Croutons
- Course 2 - Asparagus in Smoked Salmon with Hollandaise Sauce served with Herb Butter
- Course 3 - Fruit Sorbet

Christmas Dinner

- Course 4 - For your Christmas Dinner you will be served Roast Breast of Butter Basted Turkey, Home Baked Ham Glazed with Bourbon Maple Syrup
- Chipolatas wrapped in Smoked Bacon
- Olde English Sausage and Chestnut Stuffing
- Cranberry & Port Sauce
- Turkey Stock Gravy
- Thyme & Onion Roast Potatoes
- Creamed Potatoes
- Honey Glazed Carrots
- Brussel Sprouts

- Course 5 - Traditional Christmas Pudding with Brandy Sauce
- Fruit, Cider, Sherry and Distinct Pieces of Fruit & Peel
- Course 6 - Selection of English and Continental Cheeses served with Crackers, Chutney and a Glass of Port
- Course 7 - Rich Fruit and Nut Cake
- Course 8 - Mince Pie
- Course 9- Irish Coffee
- Course 10 - Mint Chocolate

\* Menu may vary subject to availability \*

Adult £82 ~ Children £35

festive evening menu

STARTERS

- Butternut Squash Soup^\*\*~  
with toasted seeds served with crusty bread & butter
- Duck & Orange Paté  
served with pickles, crusty bread & butter
- Avocado Prawn Cocktail^  
in Marie Rose sauce with shredded lettuce & wholemeal bread
- Figs & Vegan Feta^\*\*~  
with mild green salad & pomegranate

MAINS

- Traditional Roast Turkey^  
served with all Christmas trimmings– Yorkshire pudding, pigs in blankets, seasonal vegetables, roast potatoes, mash & homemade gravy
- Rump Steak^  
8oz rump steak served with hand-cut chips, salad, mushrooms and peppercorn sauce (10Oz Sirloin +7 ; 10Oz Ribeye +9)
- Grilled Salmon^  
served with green beans in broth & aioli
- Beef Bourguignon  
beef braised in red wine sauce with pearl onion , mushrooms and served with creamed mashed potato
- Vegan Roasted Squash and Chickpea Stew\*\*~  
served with corn dumpling

DESSERTS

- Traditional Christmas Pudding^  
(served with brandy sauce and berries)
- GF–Vegan Chocolate Truffle Brownie Torte^\*\*~
- Rocky Road Chocolate Cheesecake
- Sticky Toffee Pudding with Custard
- Selection of Cheese & Biscuits

£30

Deep-filled Minced Pie for Everyone

^ Gluten-free options available  
\*\* Vegan / ~ Vegetarian options available

Menu may vary subject to availability.  
AVAILABLE UNTIL CHRISTMAS EVE