

THE GARDENERS ARMS IS AVAILABLE FOR BOTH LUNCH & DINNER THROUGHOUT THE CHRISTMAS PERIOD SERVING FROM THE CHRISTMAS MENU. CHRISTMAS SERVICE STARTS ON THE 1ST OF DECEMBER 2017. SERVING LOCALLY SOURCED PRODUCE, FRESHLY PREPARED AND COOKED FOOD SEVEN DAYS A WEEK. WE PRIDE OUR FOOD ON CLASSIC PUB FAVORITES, COOKED & PRESENTED WITH A TWIST & TO THE HIGHEST QUALITY OUR CUSTOMERS EXPECT. THE GARDENERS ARMS BASED IN THE LOCAL VILLAGE OF TIMPERLEY SERVING FOOD 7 DAYS A WEEK FROM MONDAY TO SATURDAY, SERVING THE CHRISTMAS MENU

LUNCH, 12:30 TO 15:00

EVENING, 17:30 TO 21:00

SATURDAY, 12:30 TO 21:00

SUNDAY, 12:30 TO 19:00

PREMIUM DATES IN DECEMBER 1ST/2ND/3RD/8TH/9TH/10TH/11TH/15TH/16TH/17TH/18TH/19TH/20TH/22ND/23RD/24TH, WE STRONGLY ADVISE PRE BOOKING THE ABOVE DATES

SUNDAY SERVICE IS THE GARDENERS ARMS STUNNING ROAST DINNERS SERVED WITH ALL THE TRIMMINGS. WE PROVIDE A SELECTION OF DAILY AND WEEKLY SPECIALS RANGING ACROSS THE BOARD. SPECIALIST THEMED NIGHTS FROM FISH FRIDAYS TO AMERICAN SMOKED BBQ EVENING ARE HELD ON A WEEK BY WEEK PROMOTION. A WIDE SELECTION OF DRAUGHT AND CASK BEERS ARE AVAILABLE INCLUDING THE WIDE VARIETY OF BOTTLED LAGERS AND ALCOHOL FREE LAGERS. THE WINE LIST IS BUILT TO COMPLEMENT THE SELECTION OF FOOD WHICH INCLUDES SOME FINE WHITES AND REDS FROM SPAIN, SOUTH AFRICA AND ITALY. ALL DRINKS AND FOOD ORDERS ARE TAKEN AT THE BAR, PLEASE ENJOY YOUR JOURNEY WITH THE EXCELLENT TEAM & FOOD AT THE GARDENERS OR FOLLOW US ON FACEBOOK, TWITTER OR INSTAGRAM.

GARDENERS ARMS

PUBLIC HOUSE CHRISTMAS MENU



41 Deansgate Lane, Timperley
WA15 5SQ

0161 283 6743

www.gardenersarmstimperley.com

STARTERS

CHEFS CHICKEN LIVER PATE **£4.50**

Homemade Chicken Liver Pate, Sour Dough Crostini and a Wild Mushroom Butter

WILD TEMPURA BATTERED MUSHROOMS **£4.50**

Wild Oyster, Shitake and Country Mushrooms covered with a delicate Turmeric Tempura Batter with a Pink Peppercorn Mayonnaise (V) (GF)

CLASSIC PRAWN COCKTAIL **£4.50**

Butter Sauteed King Prawns with a Delicate Marie Rose Sauce, Bedded on Cos Lettuce and an Advacado Chip

CHEFS SOUP OF THE DAY **£3.95**

Fresh Homemade Soup served with a Warm Pumpkin Seed Roll (V)

CHRISTMAS FILO CRACKER **£4.25**

A Delicate Filo Cracker Filled with Asparagus, Camembert and Wild Mushrooms, Lightly Seasoned with Smoked Garlic & a Plum Reduction (V)

SALADS

GOATS CHEESE SALAD **£7.95**

Greek Goats Cheese, Green olives, Vine Cherry Tomatoes, Green and Red Peppers All Served over a Crispy Cos Salad Dressed with an Oregano Balsamic Oil (V)

CAESER SALAD **£6.50**

Romaine Lettuce with Herb Baked Croutons Topped with, Italian Parmesan, Delicate Ceaser Dressing & Roasted Peppers (V) (GF)

MAINS

AUSTRALIAN FREERANGE SIRLOIN STEAK **£11.95**

8oz Sirloin Strip Steak, Grill Fried to your Choice (Medium Rare, Medium Well or Well Done) Served with Homemade Lancashire Chunky Chips, Portobello Mushroom, Grilled Tomato and Chefs Homemade Onion Rings

ROAST RUMP OF BEEF **£10.95**

Australian Rump, Smoked Garlic, Roasted Root Vegetables, Garlic Thyme Lancashire Roasties & Red Wine Gravy all Accompanied by Locally Sorced Seasonal Vegetables

TURKEY CHRISTMAS ROAST **£12.95**

Stuffed & Roasted Crown of Cheshire Buttered Turkey, Chefs Special Pork Sage and Cranberry Stuffing, Chipolatta and Smoked Bacon Pigs in Blankets, New Potato Pink Pepper Champ, Duck Fat & Rosemary Roasted Lancashire Roasties, Maple Roasted Parsnips n' Carrots & Locally Sorced Seasonal Vegetables

Pan Fried Sea Bass **£10.95**

Pan Fried Sea Bass Delicately Flavoured with Pink Smoked Pepper and Salt, Served with a Green Pea Puree, Garlic and Herb New Potato's and Chrozio Oil.

CHEFS SPECIAL NUT ROAST **£9.95**

Chefs Own Recepty Nut Roast, New Potatoe Pink Peppercorn Champ, Garlic Thyme Lancashire Roasties & White Wine Vegetable Jus Accompanied Locally Sorced Seasonal Veg

We Follow Strict Hygiene Practises in our Kitchen, But Due to the Presence of Allergenic Ingredients in Some Products There is a Small Possibility That Allergens Traces May be Found in Any Item. We Advise You Speak to a Member of management if You Have Any Food Allergies or Intolerance. Full Allergen Information Relating to Our Menu is Available Upon Request.

All Weights and Measures are Approximate Before Cooking. All Fish May Contain Bones

(V) Suitable for Vegetarians

(GF) Gluten Free Products

DESSERTS

WARM CHRISTMAS PUDDING **£3.95**

A Sumptuous Christmas Pudding with Lashings of Devon Brandy Custard, Brandy Sauce or Pouring Cream (V)

DARK CHOCOLATE TORTE **£4.25**

A Decadent Dark Chocolate Tort with Devonshire Clotted Cream & Sweetend Chilli Jam (V)

APPLE AND RHUBARB CRUMBLE **£3.95**

A Partnership of Apples and Delicious Rhubarb Topped with a Crunchy Crumble & Baked Until Golden Brown Served with Lashings of Rich Devon Custard (V)

CHEESE SELECTION **£5.95**

A Selection Of Cheeses from Around Eroupe, Apricot Chutney, Caramalised Onion Chutney, Celery Biscuits & Toasted Rye Bread.