

THE GARDENERS ARMS CHRISTMAS DAY SERVICE. SERVING A UNIQUE CHRISTMAS DINNER ON THE 25TH DECEMBER FROM 13:00 TO 16:00. PRE BOOKINGS CURRENTLY BEING TAKEN. FULL CONFIRMATION WILL BE ISSUED BY THE 1ST OF DECEMBER. 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.

CHRISTMAS DAY SERVICE

13:00 TO 16:00

BOOKINGS ONLY FOR THE DAY SERVICE.

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 COMPLIMENT 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 DAY MENU

41 Deansgate Lane, Timperley
WA15 5SQ
0161 283 6743
www.gardenersarmstimperley.com

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

2 COURSE £35pp
3 COURSE £40pp
4 COURSE £45pp

PRE BOOKINGS &
ORDERS.

Kids under 13 years of age eat
free with a paying
adult(Special Requests Taken)

ALL SITTINGS ARE INCLUSIVE OF
TABLE DECORATIONS AND A
COMPLEMENTARY GLASS OF
PROSECO UPON ARRIVAL

STARTERS

CHEFS CHICKEN LIVER PATE

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

CHEFS ROASTED MAPLE AND PARSNIP SOUP

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

WILD TEMPURA BATTERED MUSHROOMS

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

CHRISTMAS FILO CRACKER

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

CLASSIC PRAWN COCKTAIL

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

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MAINS

AUSTRALIAN FREERANGE SIRLOIN STEAK

10oz 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 (£7 Supplement on Steak)

TURKEY CHRISTMAS ROAST

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

CHEFS SPECIAL NUT ROAST

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

ROAST RUMP OF BEEF

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

PAN FRIED SEA BASS

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.

DESSERTS

WARM CHRISTMAS PUDDING

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

DARK CHOCOLATE TORTE

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

APPLE AND RHUBARB CRUMBLE

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

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

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