



VOUCHER

Autumn Special 2011

3 Course a la carte menu and
1/2 bottle of wine all for only
£25 per person

Offer available from September to
November Sunday evening until
Thursday evening

Please bring this voucher with you

2012 Events

'The Unnamed Project' - to be completed April 2012

Sheldrakes is renovating upstairs into a private function room and conference suite. We'd like you to help us find a name for it! Submit your ideas for a chance to win an evening for you & your friends worth up to £500. For more information, please visit our website. Closing date for competition - 5th January 2012

Valentines Weekend

Spoil your loved one this Valentines with our menu designed with romance in mind.

**£30 per person available from
11th to 14th February for an exotic 3 course meal**



Charity - £62,000 and counting!

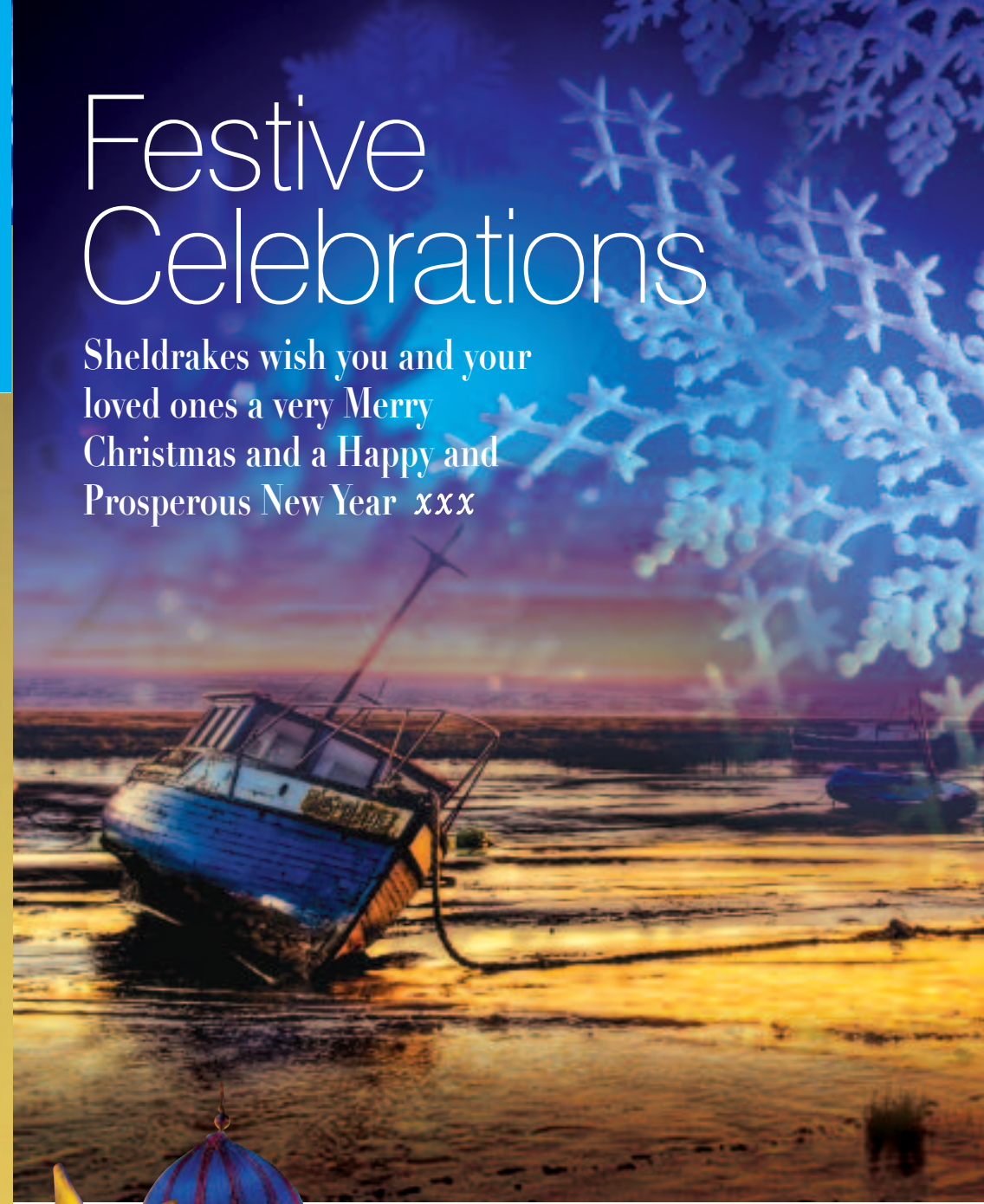
Here at Sheldrakes we like to help both the local and extended community and we have been heavily involved in such charities as; Help for Heros, Claire House, Alder Hey Childrens Hospital, Blue Cross and many more!

Sheldrakes
VIEWS TO DINE FOR

Sheldrakes, Banks Road, Lower Heswall, Wirral CH60 9JS
Tel: 0151 342 1556. For more information please visit www.sheldrakesrestaurant.co.uk
or email bookings@sheldrakesrestaurant.co.uk

Festive Celebrations

Sheldrakes wish you and your
loved ones a very Merry
Christmas and a Happy and
Prosperous New Year xxx



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Sheldrakes
VIEWS TO DINE FOR

The Festive season at Sheldrakes

Sheldrakes would like to invite you to celebrate the festive seasons with us. From Christmas through to New Year our idyllic setting hidden on the banks of the River Dee is the perfect place to enjoy our Christmas Fayre menu with friends and family.

Open 7 days a week all year round Sheldrakes not only gives you spectacular panoramic views over the River Dee and Welsh Hills, the award winning Chefs also offer a sumptuous mix of traditional and Mediterranean dishes that promise you a memorable visit with **Views To Dine For**.

Visit us and see what Sheldrakes truly has to offer.

- Al fresco to a la carte dining
- The famous Sunday carvery - four courses of the finest quality produce prepared to the highest calibre by our award winning Chefs' - Adults - £15.95 Children - £9.95
- Exclusive private dining and function facilities to suit your parties needs
- Bespoke wedding packages and civil wedding license for your special day

Welcome to Sheldrakes award winning restaurant



'Taste Liverpool Highest Quality Assured' Awarded the highest category attainable in the new Mersey Partnership restaurant accreditation scheme



'Made in the North West' Additional award from The Mersey Partnership in recognition of Sheldrakes continual support of local producers.



Christmas Fayre Menu

Also Available Christmas Eve and Boxing Day.
Lunchtime (11 am - 4pm): £20.95 for three courses.
Evening (from 5pm) £24.95 for three courses.

Starters

Soup of the day - Served with Mediterranean bread

Chorizo and Morcilla black pudding, mixed bean ragu with a rich red wine sauce
Poached **salmon** and new potato rilette wrapped in smoked salmon
with a dill yoghurt dressing

Deep fried peppered **goats cheese** with beetroot
and red onion Chutney (v)

Halloumi wrapped in smoked **venison** with a pear and basil salad and lemon zest dressing

Mains

Char gilled **rib eye steak** with pont neuf potatoes , roasted cherry vine
tomatoes and watercress, thyme, red wine jus

Roasted Welsh **lamb** rack with braised Savoy cabbage and smoked bacon lardons,
dauphinoise potato with a rosemary jus

Duck breast with a sweet potato fondant, roast fig and mulled wine sauce

Rolled **turkey** escalope with sausage meat, bacon, chestnut stuffing and a cranberry sauce and
red wine jus

Classic French **bouillabaisse** served with a saffron and garlic rouille

Whole roasted butternut **squash** stuffed with spiced Moroccan cous cous
with a sweet balsamic dressing (v)

Desserts

Classic vanilla crème **brulee** with shortbread biscuit

Citrus **cheesecake** with mixed berry compote and Chantilly cream

Rich warm chocolate **fondant** with honeycombe ice cream

Christmas **pudding** with brandy sauce

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Christmas Day Menu

£59.95 per adult, £25 per child

Starters

Roasted winter vegetable **soup** with a comet poached quails egg

Confit duck leg **terrines** with braised Savoy cabbage and pancetta wrapped in leek with spiced pear chutney, confit cherry vine tomatoes

Smoked **salmon**, crab and avocado tian with lambs leaf lettuce and a red pepper coulis

Goat's cheese and mixed soft herb **roulade** wrapped in Parma ham with sun blushed tomatoes, rocket and an aged raspberry balsamic reduction

Seared **scallops** with celeriac puree smoked pancetta crisps and a chorizo oil

Children's option:

Tomato Soup served with cheese on toast

Mains

Roasted Cheshire **turkey** with all the festive and traditional accompaniments

Lobster thermidor served with a classic French bouillabaisse mussels, clams and crusty soda bread

Pan fried medallions of **beef**, wilted spinach, rosemary, thyme bread and butter pudding with a wild mushroom jus

Seared **duck** breast with boulangere potatoes, parsnip puree, poached pear and red wine and chocolate sauce

Twice baked red onion and blue cheese **soufflé** with a fricassee of wild mushroom and truffle salad

All Seasonal Vegetables included

Children's option:

Traditional turkey breast with sausage meat stuffing, light gravy and vegetables

Fresh haddock fillet with creamy mash potato and garden peas

Desserts

Traditional Christmas **pudding** with brandy sauce

Black cherry and tarragon **brulee**

Luxury dark Belgian chocolate **delice**

Brandy snap basket filled with assorted ice creams and sorbets and fruit coulis

Baked apple and almond **loaf** with a cinnamon cream

Platter of locally sourced farmhouse **cheese and biscuits**

Children's option:

warm sticky toffee pudding with butterscotch sauce, and vanilla ice cream

Christmas Fayre Pre-Order Form



Simply complete the booking form below, including your total number of nominated course options, then either attach the deposit* or complete the credit card details. Alternatively, you can book over the phone using any major credit card.

Name		Tel	
Address			
Postcode		Email	
No. in Party	Date of Party	/ /	Time of Seating *
Special Dietary needs			
Starters:	Soup <input type="checkbox"/>	Chorizo <input type="checkbox"/>	Salmon <input type="checkbox"/>
	Goats Chese <input type="checkbox"/>	Venison <input type="checkbox"/>	
Mains:	Rib Eye <input type="checkbox"/>	Lamb <input type="checkbox"/>	Duck <input type="checkbox"/>
	Turkey <input type="checkbox"/>	Bouillabaisse <input type="checkbox"/>	Squash <input type="checkbox"/>
Desserts:	Brulee <input type="checkbox"/>	Cheesecake <input type="checkbox"/>	Fondant <input type="checkbox"/>
			Christmas Pudding <input type="checkbox"/>

For office use only

Date deposit made..... Payment made by: Cash Credit Card

Amount..... Received by

Date whole amount made..... Payment made by: Cash Credit Card

Amount..... Received by

I understand that any deposit paid is non-refundable (please refer to Terms and Conditions)

Terms and Conditions

1. A non refundable deposit of £10 per person will be taken on completion of the pre-order form. 2. Upon receiving payment, you will be sent an email confirmation of your booking together with a receipt. Please bring the receipt with you when you dine. Please note that only one bill/receipt will be issued per party. 3. Bookings are only confirmed when the balance of payment is paid in full. 4. Company cheques must be received 7 working days prior to the day of the event. 5. If you make a booking after these balance due dates, you'll be required to pay the whole amount immediately.

* Please arrive at least 15 minutes before your sitting time. Thank you.

Christmas Day Booking Form



Simply complete the booking form below, including your total number of nominated course options, then either attach the deposit* or complete the credit card details. Alternatively, you can book over the phone using any major credit card.

Name	Tel
Address	
Postcode	Email
No. in Party	Seating Time*
Special Dietary needs	
Seating times: 12.00, 1.00, 2.00, 3.00, and 4.00pm	
Starters: Soup <input type="checkbox"/> Terrine <input type="checkbox"/> Salmon <input type="checkbox"/> Roulade <input type="checkbox"/> Scallops <input type="checkbox"/> Childrens <input type="checkbox"/>	
Mains: Turkey <input type="checkbox"/> Lobster <input type="checkbox"/> Beef <input type="checkbox"/> Duck <input type="checkbox"/> Souffle <input type="checkbox"/> Childrens Turkey <input type="checkbox"/> Childrens Haddock <input type="checkbox"/>	
Desserts: Xmas Pudding <input type="checkbox"/> Brulee <input type="checkbox"/> Delice <input type="checkbox"/> Snap <input type="checkbox"/> Loaf <input type="checkbox"/> Cheese <input type="checkbox"/> Childrens <input type="checkbox"/>	

For office use only

Date deposit made.....	Payment made by:	Cash <input type="checkbox"/>	Credit Card <input type="checkbox"/>
Amount.....	Received by		
Date whole amount made.....	Payment made by:	Cash <input type="checkbox"/>	Credit Card <input type="checkbox"/>
Amount.....	Received by		

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* **Please arrive at least 15 minutes before your sitting time. Thank you.**

New Years Eve Ball

Celebrate the New Year in fine style

An evening not to be missed

Black tie evening £55 per Person doors open at 7pm prompt, 02.00am finish

Name	Tel
Address	
Postcode	Email
No. in Party	

For office use only

Payment made by:	Cash <input type="checkbox"/>	Credit Card <input type="checkbox"/>	Ticket Number
Received by			
Payment made by:	Cash <input type="checkbox"/>	Credit Card <input type="checkbox"/>	
Received by			

Terms and Conditions

Please bring the receipt with you when you dine. Please note that only one bill/receipt will be issued per party. Bookings are only confirmed when the balance of payment is paid in full. Company cheques must be received 7 working days prior to the day of the event. If you make a booking after these balance due dates, you'll be required to pay the whole amount immediately. (Black tie preferred, please arrive for 7pm prompt)