

Booking Information

Christmas menu is available to all tables.

Bookings of 8 or more are required to pay a £10 per person deposit at the time of booking to secure the reservation.

Deposits are fully refundable providing any changes to the booking are made 48 hours in advance of your reservation. Any changes after 48 hours the deposit is non-refundable.

During this busy period, time allocations will be in place to allow everyone to enjoy their 107 experience.

All tables dining from our Christmas menu will be festively decorated. Large group bookings may be split over different tables.

Festive Fun

Pre booking essential

Wine Wednesday

Every Wednesday in December 2nd, 9th, 16th, 23rd, 30th.
Buy a large glass of house wine and receive free top ups for two hours!

Thirsty Thursday

25% off bottles of prosecco (excludes Xmas Eve)

Christmas Opening Times

Mon – Sat 12pm – 9pm

Sunday 9am – 8pm

Christmas Eve

12pm – 8pm

Christmas Day

Closed

Boxing Day

12pm – 6pm (Regular Menu)

New years Eve

12pm – Till (Regular Menu)

New Years Day

12pm – 6pm (Regular Menu)

Christmas 2026 at



**Thursday 26th November –
Thursday 24th December**

Lunch 12-5:30pm
2 Courses

£26.95

3 Courses

£32.95

Evening 5:45-9pm

2 Courses

£33.95

3 Courses

£39.95

0151 342 3420

www.107diningroom.co.uk



To Start..

Home-made festive soup served with rustic garlic ciabatta fingers. (v)

Luxury duck and orange pate with marmalade chutney, rocket leaves, toasted sourdough and pickled vegetables.

Classic Atlantic prawn cocktail, prawns bound in Marie rose sauce served on dressed salad leaves served with hand cut wholemeal bread, lemon wedge and butter.

Authentic vegetable samosas, deep fried filo pastry parcel with spiced mango chutney, toasted mini naan bread, riata and fresh coriander leaves. (v)

King prawns simply wok fried with garlic, shallots, lemon juice, cream and parmesan served with toasted sourdough and finished with chopped parsley.

Oriental shredded duck bon bons with hoi sin sauce served on dressed salad leaves, sesame seeds, spring onion and sweet chilli dipping sauce.

Main Course..

Traditional Christmas Dinner, cheshire farmed roast crown of Turkey served with all the trimmings including roast potatoes, creamed leeks, carrot and swede crush, broccoli florets, pig in blanket and a rich poultry jus.

Vegetable nut roast with a meat free jus. (v)
(served with vegetables as above)

Pan seared seabass fillet served with Parmentier potatoes on a fragrant coconut curry sauce with spring onions, mild red chillies and crispy fried onions.

Oriental chilli beef stir fry, strips of crispy beef wok fried in an Asian sauce with fresh egg noodles, bean sprouts and mixed vegetables.

Loch Duart Salmon fillet, lightly poached served on a bed of creamy mashed potato with freshly wilted spinach and hollandaise sauce.

Pork fillet in a mustard and garlic marinade served with creamed mashed potato, savoy cabbage with bacon and a creamy pepper sauce.

Thai red sweet potato curry, roasted sweet potato, spinach and mixed vegetables in a spicy coconut sauce, served with steamed white rice, lime wedge and finished with fresh chilli and spring onion. (v)

Desserts..

Traditional steamed Christmas pudding served with hot brandy cream and a berry garnish.

Two scoops of classic dairy ice cream served with a chocolate pencil.

107's signature caramel crunch cheesecake with salted caramel ice cream, caramel sauce and fudge pieces.

Homemade creme brulee caramelised to order with fresh fruit and Shortbread biscuit.

Rich and indulgent chocolate fudge cake, served warm with whipped cream and fresh berries.

Individual cheese board, mature cheddar, stilton and creamy brie served with a selection of crackers, onion chutney and grapes. (Add £4.50)

Sides.. @ £5.25

Hand cut chips | Fries | Steamed greens
Green beans, shallots & parmesan | Hot honey roasted parsnips | Wilted Spinach with Toasted Almonds | Onion Rings
Hot honey drizzled pigs in blankets (£5.95)

Gluten free & Vegan menu choices available, please ask for more info. Menu subject to change.

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