

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 on Wednesday - Every Wednesday

Will be available on Nov 26th,
December 3rd, 10th and 17th.

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 2025

at

107

dining room

**Monday 24th November -
Wednesday 24th December**

Lunch 12-4pm

2 Courses

£25.95

3 Course Lunch

£32.95

Evening 4-9pm

2 Courses

£30.95

3 Course Dinner

£37.95

0151 342 3420

www.107diningroom.co.uk



Christmas 2025

Let's make it a good one!

Lunch 12-4pm 2 Courses £25.95

3 Course Lunch £32.95

Evening 4-9pm 2 Courses £30.95

3 Course Dinner £37.95

To Start..

Festive homemade tomato and basil soup, finished with a basil oil and served with garlic ciabatta(v)

Smooth Brussels pate served with red onion chutney, dressed salad leaves and toasted bread

The 'Christmas classic' Prawn cocktail, North Atlantic prawns bound in Marie rose sauce on shredded lettuce with lemon & sliced bread

Duck bon bons, shredded duck in hoisin sauce covered in breadcrumb, served on dressed salad leaves with sweet chilli, sesame seeds and spring onion

Sliced halloumi, chargrilled on dressed salad with hot honey drizzle and toasted sourdough (v)

Salt and pepper squid fresh squid pieces tossed in a salt and pepper seasoning, deep fried until golden, served with aioli dip

For Main..

Traditional roast Cheshire turkey served with garlic and herb roasted potatoes, pig in blanket, sage and onion stuffing, fresh seasonal vegetables and a rich homemade gravy

Nut roast, oven baked and served with garlic and herb roasted potatoes, seasonal vegetables, sage and onion stuffing and a vegetarian gravy (v)(n)

King prawn and nduja sausage linguine, tossed in an Italian tomato sauce with fresh garlic, red chillies and finished with shaved parmesan

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

Vegetable and Mixed bean chilli with steamed white rice, melted mature cheddar, sour cream and tortilla chips (v)

Naturally smoked haddock fillet, freshly steamed, served on creamed mashed potato and savoy cabbage topped with soft poached hens' egg and hollandaise sauce

Steak frites, 5oz flattened sirloin steak flash grilled and served on shoestring fries with a rocket, parmesan and cranberry salad with a Diane sauce (add £3.00)

For Dessert..

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

Chocolate yule log gently warmed served with Cornish clotted cream and mulled fruit

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

Sides.. @ £4.95

Hand cut chips - Fries - Savoy cabbage & bacon - Coleslaw
Green beans, shallots & parmesan - Honey roasted parsnips
- Rocket & parmesan salad - Garlic Mushrooms
- Onion Rings - Garlic & herb roasted potatoes (£5.95)
- Honey drizzled pigs in blankets (£5.95)

Gluten free menu choices available, please ask for more info.
