After Dinner Drinks

IRISH COFFEE £5.45
Americano with Jameson Irish whiskey and cream

BAILEYS LATTE £5.45
Latte with Baileys Irish cream liqueur

CALYSPSO COFFEE £5.45
Tia Maria with coffee and cream

CHOCOLATE ORANGE £5.45
Hot chocolate laced with Cointreau

AMARETTO DISARONNO £4.45

COCKBURN'S SPECIAL RESERVE PORT £3.45

MARTELL VS COGNAC £2.95

SINGLE MALT WHISKY £2.95

AMERICANO £2.75
WHITE COFFEE £2.75
CAPPUCCINO £2.95
LATTE £2.95
POT OF TEA £2.45
HOT CHOCOLATE £2.75

SHIPPONS
IRBY
PUB & KITCHEN

THINGWALL ROAD, IRBY, WIRRAL CH61 3UA • TEL: 0151 648 0449
WWW.SHIPPONSPUBANDKITCHEN.CO.UK

Food Allergies and Intolerances: Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.

SHIPPONS
IRBY
PUB & KITCHEN
Christmas Fayre

BOOK & PAY
IN FULL BEFORE
31-10-26 &
RECEIVE
£1 DISCOUNT
PER PERSON

CHRISTMAS FESTIVE MENU FROM
30TH NOVEMBER TO 28TH DECEMBER 2026

Christmas Special

3 COURSES: £20.95
CHILDREN'S MENU: £11.95

To Book on our festive fayre menu, please pop in or call: 0151 648 0449
A deposit of £5.00 per person is payable by the 30th November
Or at the time of booking after 30th November

Starters

Homemade Cream of Tomato and Basil Soup v
Served with a freshly baked crusty roll

Salmon Fish Cake
Fried salmon fish cake served with salad garnish, tartar sauce and wedge of lemon

Brussels Smooth Pate
Served with melba toast and fresh salad garnish

Honeydew Melon v
Melon boat with a twist of orange and drizzled with port

Spring Rolls v
Served with salad garnish and sweet chilli dip

Kids

A choice of Roast Dinner with all the trimmings

or

Chicken Tenders

Fish Fingers

Hot Dog

All served with hand cut chips and peas or beans

Mains

Roast Norfolk Turkey
Served with roast potatoes, seasonal vegetables, cauliflower cheese, pigs in blankets, sage & onion stuffing and cranberry sauce

Roast Topside of Beef
Served with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding and horseradish sauce

Roast Cheshire Pork
Served with roast potatoes, seasonal vegetables, cauliflower cheese, sage & onion stuffing and apple sauce

8oz Braised Steak
Slow Cooked for over 5 hours in red wine and onion gravy, served with roast potatoes, seasonal vegetables and cauliflower cheese

Poached Fillet of Salmon
Served with new potatoes, seasonal vegetables, cauliflower cheese and hollandaise sauce

Vegetarian Nut Roast v
Served with roast potatoes, seasonal vegetables, cauliflower cheese and Yorkshire pudding

Classic 'Aberdeen Angus' Beef Burger
Topped with cheese on a brioche bun with lettuce, tomato and red onion. Served with hand cut chips and homemade coleslaw

Beer Battered Fish and Chips
Served with hand cut chips and mushy peas

Homemade Spinach and Chickpea Curry ve
'A Vegan Curry packed with flavour' served with hand cut chips or rice, or half & half

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Desserts

Traditional Christmas Pudding
Served with brandy sauce

Hot Chocolate Fudge Cake
Served with cream or ice cream

Homemade Apple / Rhubarb Crumble
Served with custard, cream or ice cream

Sticky Toffee Pudding
Vanilla ice cream or pouring cream

Homemade Sherry Trifle
Fresh strawberries in jelly topped with custard and whipped fresh cream

Carrot Cake served with ice cream or cream