BOOKING FORM

Simply complete the booking form below and return with the appropriate deposit per person

Dishes	Name						
BUTTERNUT SQUASH SOUP							
SALT AND PEPPER CALAMARI							
CHICKEN LIVER PARFAIT							
CREAMY GARLIC MUSHROOMS							
ROASTED TURKEY							
MIXED SEAFOOD CHOWDER							
PLANT BASED BEETROOT WELLINGTON							
8OZ SIRLOIN (£7 SUPPLEMENT)							
CHRISTMAS PUDDING							
WHITE CHOCOLATE CHEESECAKE							
APPLE AND CINNAMON CRUMBLE							
PLANT BASED DARK CHOCOLATE BROWNIE							

Organiser's Name:

Address:

Postcode:

Telephone Number:

Date of Function:

No. in Party:

Preferred Time:

Deposit enclosed: £

THE SHIP INN

FESTIVE MENU 2026

Handbridge, Chester, CH4 7JE
Tel: 01244 678400

CHRISTMAS MENU

2 COURSES £28.95

3 COURSES £34.95

PREMIUM £39.99
(includes Prosecco on arrival)

£10 per person deposit required on booking

(v) denotes vegetarian (ve) denotes vegan
All weights are approximate before cooking. Some dishes may contain traces of nuts or nut derivatives. Dishes with fish may contain bones. We avoid the use of G.M. foods within our ingredients and so are confident that this menu is free from any genetically modified foods. All our products are subject to availability as our ingredients are locally sourced.

STARTERS

Roasted Butternut Squash & Oregano Soup
Sourdough bread and butter GFO VE

Salt & Pepper Calamari
chilli & citrus mayonnaise,
lemon and mixed leaf

Chicken Liver Parfait
apple & date chutney with
toasted sourdough GFO

Creamy Garlic Mushrooms
served on toasted ciabatta,
blue cheese and rocket salad GFO

MAINS

Roasted Turkey
pigs in blanket, stuffing, roast potatoes,
creamed sprouts, broccoli, glazed carrot
and house gravy GFO

Mixed Seafood Chowder
salmon, prawns, haddock and mussels
poached in a tomato cream, with slow cooked
vegetables and crusty bread GFO

Plant Based Beetroot Wellington
flaky puff pastry, butternut squash, spinach,
braised cabbage, roasted potatoes
and vegan jus VE

8oz Sirloin ***(£7 supplement)***
hand cut chips, confit tomato, roasted
mushroom and peppercorn sauce
served pink or well done GFO

DESSERTS

Christmas pudding
brandy sauce and red currants GFO

White Chocolate & Raspberry Cheesecake
raspberry ripple ice cream GFO

Apple & Cinnamon Crumble
vanilla ice cream

Plant Based Dark Chocolate Brownie
chocolate sauce and vegan
vanilla ice cream GFO VE