

Village Road West Kirby CH48 3JN

To make a reservation please contact Jennifer Lam on 0151 559 3123

or

hello@hickoryswestkirby.co.uk



Christmas 2013

The Small Print:

- · Christmas Menus are available from Friday 29th November until Monday 30th December 2013.
- We have our Christmas menu and a la carte menu available to all parties. All parties must choose one of
 the menus for all guests to dine from.
- If having the two course option all members of your party must select either a starter and main or a main and dessert.
- Call, email or pop in to see the reservations team to check availability for the date & time you require.
 We will be happy to show you around the venue and help you arrange the ideal Christmas party for you and your guests.
- A non refundable deposit of £10 per person is required to secure your reservation.
- Return your signed booking form to the restaurant via fax or email within 7 days of booking to secure your
 reservation. If you wish to pay your deposit in person, please call the restaurant to arrange a time to meet
 with a member of the Christmas reservation team.



2 Courses - £18 3 Courses - £23

Authentic American BBQ restaurant in the heart of West Kirby.

Enjoy a traditional style of cooking from the hot coals of our Yankee BBQ or from our Hickory Smoker.

- Family festive films throughout Christmas
 Gift youchers
- Christmas menu, children's dining and all of your favourite Hickory's dishes available throughout December
- Heated outdoor terrace for you to enjoy your winter warmers.

Full menu available on request

Book a Christmas party Monday - Thursday lunchtime and get a complimentary fizz reception for all of your guests (available for parties of 6 or more). Please call us for more information.

STARTERS

Hickory's 'Slow Smoked' BBQ Buffalo Wings celery sticks & blue cheese dip

New England Sweetcorn & Spring Onion Chowder served with crusty bread (v)

> Maple Glazed Sticky Baby Back Ribs with maple syrup dip

Smoked Salmon Waldorf Salad, apple, celery, walnuts & winter leaves in a lemon mayonaise dressing

MAIN COURSES

Roast Cheshire Turkey with baby sausage, apricot & rosemary stuffing, seasonal veg & potatoes New York Strip Steak cajun rings, skin-on fries & peppercorn sauce

> Pacific Salmon Roasted on a Cedar Wood Plank served with creamed corn & baked sweet potato

Fire Kissed Vegetable & Haloumi Skewer with a traditional Louisiana gumbo (v)

Half a Rack of Kansas City Style 'BBQ Glazed' Spare Ribs skin-on fries & coleslaw

DESSERTS

American Christmas Plum Pudding with brandy sauce Mississippi Mud Pie vanilla ice cream New York Baked Cheesecake with winter berry jam