

Christmas Day Menu

Served In Our First Floor Blundell Room

From 12.30pm Until 4.00pm

Also Served In Our Ground Floor Restaurant At 1.00pm

Rose Of Melon

With Poached Figs & Mulled Wine Syrup

Velvet Pumpkin Soup

Parsnip Crisps, Cumin Seeds And Cream Swirl

Cod Cheeks

Wrapped In Pancetta Sat On Black Pudding And Mash

Served with a Light Mustard Sauce

Mixed Game Terrine

Select Cuts Of Game With A Winter Berry Compote

Prawn & Smoked Salmon Roulade

Smoked & Poached Salmon With Prawns

Wrapped In Smoked Salmon On Wild Rocket

In A Delicate Cream Cheese Mousse



A Selection Of Roast Joints From Our Carvery
Hand Carved For You By Our Chef, To Include:-



Honey Roast Ham

Crown Of Turkey

Rib Eye Of Beef

Roast Pork

With A Wide Selection
Of Trimmings, Potatoes,
Vegetables And Sauces

*Please Note That If You Choose To Dine In Our Ground
Floor Restaurant, Your Choice Of Main Course
Will Be Served To Your Table As Our Carvery Is
Located On The First Floor*



Christmas Pudding

Or A Selection Of Desserts From The Kitchen



Freshly Brewed Coffee & Mints

£49.95 Adults £27.95 Children Under 10

* If you would prefer either fish
or a vegetarian option please ask and ensure that
you pre order this by 9th December 2010.
All Starters Must Be Pre Ordered By 9th December

Boxing Day Night

An Audience with Asa Murphy



Ticket £5.00 in Advance
Our Restaurant Is Open
6.00pm Till 9.00pm
Book Early To Avoid
Disappointment

New Year's Eve

Hollywood Theme

Our Famous Party Night

Reserved Seating

Our Hot & Cold Buffet

Hat's, Novelties & Streamers

Hollywood Theme

Optional Fancy Dress With Prizes

Themed Staff

2 Floors with Disco

Special Deals On Cava Tickets In Advance £25



Bookings can be made either in person or by telephone.
Pre orders can be made by either phone, fax or email or in person.
We regret that we are unable to accept personal cheques

Cabaret Dinners, Carvery Party Nights & New Year's Eve
Our Cabaret Dinners & New Year's Eve Party Night are ticket
only and tickets must be bought in advance at the time of booking.
Tickets are non refundable or transferable at any time. We regret
that we will not hold provisional bookings or tickets for any reason.
Once payment is made, no monies shall be refunded.
Your meal must be pre ordered a week in advance of Booking
For All guests attending Cabaret Dinners

Other Christmas Bookings

A deposit of £8 (£10 for Christmas Day & Boxing Day) is payable
at the time of booking which is non refundable or transferable
and which amount will subsequently be deducted from the
price of each meal. We must point out that any member of
your party failing to arrive on the set date will lose their deposit
which will not be credited for any other purpose.
We will not hold provisional bookings for any reason and such
bookings will be cancelled should another party wish to book.
Any Cheques which are either returned to us or "bounced" will
result in a £10 service charge and the booking will be cancelled
until all monies due have been paid. Parties of 10 or more must
pre order their meals at least 72 hours in advance for Restaurant.
We require payment in full for Christmas Day by 9th December 2010.
We also require a pre order for Christmas Day by 9th December 2010.
We ask that parties choose from one menu applicable to the day
& time for the whole party. We regret that you are unable to bring
in your own food or drink. Any persons bringing their own alcohol
onto the premises will be ejected and no monies will be refunded.
We reserve the right of search. By making a booking at La Barbacoa,
you also agree to these terms and conditions above.
We reserve the right to alter, amend or cancel any part of any
booking, menu or entertainment described herein without notice.



barbacoa
bar:restaurant

Christmas 2010

Barbacoa

47-51 Mersey View

Waterloo

Liverpool

L22 6QA

0151-924-0445

www.labarbacoa.co.uk

enquiries@labarbacoa.co.uk

Festive Dinner Menu

Served Tuesday ~ Saturday 5.00pm ~ 9.30pm
In Our Restaurant From 1st December 2009

Winter Vegetable Soup

Home Made Soup With Locally Baked Bread

Home Made Koftas

Served With Flat Bread, Salad And Tzatziki

Garlic Mushrooms

In A Creamy Garlic Sauce Served In Baked Garlic Bread

Home Made Goats Cheese Ravioli

In A Light Pesto Sauce

Cod Cheeks

Wrapped In Pancetta, Oven Baked & Sat On Black Pudding
And Mashed Potato With a Light Mustard Sauce

Chicken Liver Parfait

Served With Saffron Apple Chutney & Toasted Brioche

Line Caught Mackerel

Served On A Warm Horseradish Potato Salad With
Sweet Pickled Cucumber And Beetroot Puree

Mrs Kirkham's Arancini

Balls Of Risotto Filled With Mrs Kirkham's Cheese and Chorizo,
Bread Crumbed And Served With A Chilli Jam



Barbacoa Chicken

Chicken Stuffed With Smoked Cumberland Cheese & Wrapped
In Pancetta, With A Chorizo And Tomato Sauce

Peppered Chicken

Breast Of Chicken In A Creamy Peppercorn Sauce

Char Grilled Rump Steak

With Mushrooms, Home Made Onion Rings & Tomato

Smoked Haddock

Sat On Crushed New Potatoes Topped With A Poached Egg
Served With A Parmesan Cream

Fillet Of Salmon

Topped With A Herb Crust Sat On Green Beans
& Served With A Tomato Sauce

Stuffed Peppers

Baked Peppers Filled With Cous Cous Then Topped With
Goats Cheese

Moroccan Lamb Shank

Marinated Slow Cooked Lamb Shank, With Cous Cous
Baked Apricots And Sweet Potato Chips

Traditional Fish And Chips

Battered Basa Fish, Hand Cut Chips, Pea Puree
And Home Made Tartare Cream

Thai Style Chicken

Breast Of Chicken Marinated In Thai Spices And Char Grilled
Served With Thai Style Noodle And Vegetable Stir Fry

Roast Breast Of Turkey

Served With Traditional Trimmings



Tuesday ~ Thursday 2 Courses £13.95 3 Courses £16.95
Friday & Saturday 2 Courses £17.95 3 Courses £20.95

&

Christmas Cabaret Dinners

& Carvery Party Nights

Arrival 7.30pm For 8.00pm Dinner

Payment In Full Is Required At The Time Of Booking
Pre Order Required 1 Week In Advance For Cabaret Nights

All Cabaret Dinners Feature A 3 Course Meal From Our
Cabaret Dinner Menu, Live Entertainment Plus Dancing To
Our Resident DJ. Party Nights Feature A 3-course Set Carvery
Meal And Disco

Friday 26th November Saturday 27th November
Band With No Name The Grey Twins

£28.00 Friday 3rd December £25.00

Carvery Party Night

£22.00

Saturday 4th December

Soul Patrol

£34.00

Saturday 11th December

Band With No Name

£36.00

Friday 17th December

Wig Wam Glam

£36.00

Friday 10th December

Band With No Name

£36.00

Thursday 16th December

Carvery Party Night

£22.00

Saturday 18th December

Junior Parker

£36.00

You Are Not Permitted To Bring In Your
Own Alcohol Or Presents Containing Alcohol
Onto Our Premises

Festive Lunches

If you wish to book for a party over 20 persons
for a lunch on any date, please contact us
Festive Lunches Are From Our Restaurant Menu @ £15.00

Other Events

If you can not see what you want in this Brochure,
Please Do Ask. Our Function Room Holds
150 Persons for lunches or dinners

We are also able to cater for large parties midweek
in our function room, with or without entertainment

Sunday Carvery

Served Sundays Throughout December
12.00pm ~ 6.00pm

Live Entertainment

Saturdays Throughout December
In Our Lounge On The Ground Floor From 9.30pm

Cabaret Dinner Menu

Prawn & Melon Salad

Ripe Melon & Prawns Bound In A Marie Rose Sauce
On Mixed Leaves, Garnished With Finely Sliced
Smoked Salmon With Locally Baked Granary Bread

Chicken Liver Pate

Served With Mango Chutney & Toasted Bread

Winter Vegetable Soup With Locally Baked Bread

Garlic Mushrooms

Chunky Mushrooms Baked In Garlic & Cream
& Served With Garlic Bread

Pesto Pasta

Tagliatelli In Pesto With Cherry Tomatoes
Topped With Parmesan Shavings



Roast Breast Of Turkey With Chipolata & Stuffing

Roast Beef

Served With Yorkshire Pudding & A Rich Gravy

Fillet Of Salmon

Baked With A Garlic & Herb Crust
& Rested On A Tomato Salsa

Vegetable Korma

Chunky Seasonal Vegetables In Our Home Made
Korma Sauce Served With Rice And Naan Bread



Christmas Pudding

With Rum Sauce

Profiteroles

Home Made Profiteroles Filled With Whipped Cream
& Covered In A Chocolate Sauce

Chocolate Fudge Cake

Served With Whipped Cream

Trio Of Melon

Three Types Of Melon Drizzled With Melon Liqueur
With A Strawberry And Mint Compote

All Cabaret Dinner Guests Must

Pre Order Their Meal 1 Week In Advance

Carvery Party Nights Offer A Choice On The Night
Of Soup Or Pate, A Selection From Our Carvery
& A Choice Of Chocolate Fudge Cake,
Christmas Pudding Or Melon