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CHRISTMAS AT SKY BAR

Celebrate in style this Christmas. Whether it's a family gathering, corporate event or a special evening with friends, our range of festive menus offer something for everyone.

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RESERVATIONS

Parties of 6 or more will be asked to pay a non-refundable deposit of £10 per person to confirm the booking. Guests will also be asked to pre-order from one of our Festive Menus.*

Parties of 5 or under are invited to secure their table with card details & are able to order from any menu, with no deposit or pre-order required.

*Our Festive Set Menu is available from the 21st of November until the 24th of December. Our New Year's Eve Menu is available on the 31st of December. Deposits may vary subject to your chosen date.

EARLY BOOKING INCENTIVE

As a thank you for choosing Sky Bar for your festive celebration, parties of 6 or more who book before 31st October will receive a complimentary glass of Prosecco for each guest in their party.

*Terms & conditions apply

THE PERFECT CHRISTMAS GIFT

Treat your family, friends or work colleagues to the gift of great food this festive season with a gift card.

Visit ginorestaurants.com
for more information.

FESTIVE MENU

£65 per person

A glass of Prosecco Cavit DOC
Brut on arrival

SHARING

**Italian artisan cured meats,
salame & cheeses**

Grilled artichokes, Cerignola olives,
sun-dried tomatoes, served with freshly
baked Italian breads, basil pesto dip

ANTIPASTI

Cocktail di gamberetti

Wild north Atlantic prawns with avocado,
gem lettuce, Marie Rose sauce
& crisp Sardinian flatbread

Burrata (V)

Burrata di Puglia with an indulgent creamy
heart, salsa rossa piccante & pane carasau

Arancine al ragù

Crispy fried risotto balls filled with a slow
cooked beef ragù, mozzarella & basil, served
with a roast red pepper & tomato sauce

DALLA TERRA

Slow cooked beef

Red wine, potato puree, chives

Goat's cheese salad (V)

Candied beetroot, tomato, watercress,
pistachio

Prawn ravioli

Fresh filled pasta with wild red
Sicilian prawns, garlic, chilli,
cherry tomatoes & fresh basil

DOLCI

Baileys panna cotta

Espresso, caramel & amaretti biscotti

Tiramisù (V)

The ultimate Italian dessert

**Chocolate & hazelnut cheesecake
with Ferrero Rocher** (V)

Sour cherry compote

NEW YEAR'S EVE

£120 per person

**Canapés & a glass of Moët & Chandon
Impérial Brut NV on arrival**

SHARING

Italian artisan cured meats, salame & cheeses

*Grilled artichokes, Cerignola olives,
sun-dried tomatoes, served with freshly
baked Italian breads, basil pesto dip*

ANTIPASTI

King prawn bruschetta

*Sautéed king prawns with garlic, butter, lemon
& chilli mayonnaise on toasted ciabatta*

Burrata (V)

*Burrata di Puglia with an indulgent creamy
heart, salsa rossa piccante & pane carasau*

Carpaccio

*Thinly sliced raw beef fillet with a Venetian
dressing, pecorino romano & wild rocket*

DALLA TERRA

Slow cooked beef

Red wine, baby onions, potato puree

Loch Duart salmon

Martini Bianco creamy butter sauce

Roasted muscat pumpkin & ricotta ravioli (V)

*Fried sage leaves, crushed hazelnuts,
pecorino Romano & black pepper*

DOLCI

Baileys panna cotta

Espresso, caramel & amaretti biscotti

Profiterole Siciliani (V)

*Giant profiterole with panna gelato, freshly
grated dark chocolate & pistachio cream*

**Chocolate & hazelnut cheesecake
with Ferrero Rocher** (V)

Sour cherry compote

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request. A discretionary service charge will be added to your bill.

FESTIVE COCKTAILS

All cocktails at £11 each

Indulge with us this Christmas and try our delicious selection of seasonal tipples. We have created a fantastic collection of cocktails for you to enjoy along with your favourite heart-warming dishes. Salute!

INFANTE



Olmecca Los Altos Plata tequila, lime, orgeat, orange flower water & nutmeg

CLOVER IN THE CLOUDS



Whitley Neill raspberry gin, Dolin Chamberyzette Strawberry Aperitif, blackberry, raspberry, lemon & miraculous foamer

MEZCAL DIABLO



Mezcal Vida del Maguey, Crème de Cassis, ginger, lime & ginger beer

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our cocktails.

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WHERE TO FIND US

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