

## **The Racquet Club and Ziba Restaurant**

5 Chapel Street, Liverpool, L3 9AG

[info@racquetclub.org.uk](mailto:info@racquetclub.org.uk)

We are a family run hotel and restaurant situated in the busy heart of Liverpool. Once a gentleman's club, this historic building is home for Ziba Restaurant and Racquet Club Hotel.

### The Racquet Club Function Rooms

These are elegant and traditional spaces, which work perfectly for corporate events, conferences & meetings, drink receptions and parties. Room Hire charges available on request.

### Ziba

Ideal for private dining, parties, canapé receptions and networking events. This is a stunning traditional room. It has a vintage feel with a contemporary twist.

### Club Room

Fabulous quirky room with 2 full size snooker tables, bar and baby grand piano.

### Gallery

Ground floor room perfect for business meetings and private dining for up to 24 covers

### Private Dining Room

Perfect for meetings and private dining for up to 24

### Canapés

Select as many or as few canapés as you require, for a drinks reception with a meal following it 3 – 4 items per person is ideal

£2.50 per item

Chicken Liver Parfait with Onion Marmalade  
Smoked Salmon, with Crème Fraîche  
Honey and Mustard Glazed Chipolatas  
Mini Filled Yorkshire Pudding (Beef/Chicken)  
Mini Sausage Roll  
Chicken Skewer with Chilli Sauce  
Mozzarella and Tomato Skewer with Balsamic  
Vegetable Spring Roll with Chilli Dipping Sauce  
Duck Spring Roll with Chilli Dipping Sauce  
Fish Cakes with Dipping Sauce

### Drinks Options

Some prices for you to work from are as follows. However, we can tailor make any drinks you require.

Prosecco £6.40 per glass

House wine £6.00 per glass

Bottles of beer & Pints from £4.50

Soft Drinks from £2.50

House Spirits and Mixers from £6.50

**Menu 1 - £36.00**

Roasted Red Pepper Soup with Chilli Oil

Chicken Breast served with Rosemary Roasted New Potato's, Tarragon Cream Sauce

Sticky Toffee pudding served with Chantilly cream and butterscotch sauce

**Menu 2 - £45.50**

Wild Mushroom a la crème, garlic, parsley and toasted foccacia

Slow Braised Lamb Shank with Dauphinoise Potato and Rich Traditional Gravy

Chocolate Brownie served with chocolate sauce & Ice Cream

**Menu 3 - £44.50**

Grilled Goats Cheese with roasted red pepper and tomato salsa toasted brioche

Roast Sirloin of Beef, served with Roast Potatoes, Yorkshire Pudding, Roasting juice

Baileys and White Chocolate Cheesecake

**Menu with Choices**

If you would like to build a menu for your guests to pre order from in advance select up to 4 options from the below list

**Starters**

7.00 Chefs Homemade Soup of the Day with herb oil

8.00 Grilled Goats Cheese with roasted red pepper and tomato salsa toasted brioche

8.00 Chicken and Pork Pate served with red onion confit and Melba toast.

8.50 Smoked Salmon with potato salad and crème fraichè

8.00 Ham Hock Terrine with Wholegrain mustard dressing, olive oil croute

8.00 Wild Mushroom a la crème, garlic, parsley and toasted foccacia

8.00 Fish Cakes with Chilli Dip

**Mains (All served with Vegetables)**

24.00 Chicken Breast served with Rosemary Roasted New Potato's, Tarragon Cream Sauce

30.00 Slow Braised Lamb Shank with Dauphinoise Potato and Rich Traditional Gravy

27.00 Roast Salmon Fillet with buttered new potatoes and hollandaise sauce

27.00 Sea Bass served with red pepper confit, aubergine, crushed new potatoes

25.00 Roast Pork Chop served with Cheesy mashed potato, caramelized apple sauce

29.00 Roast Sirloin of Beef, served with Roast Potatoes, Yorkshire Pudding, Roasting juice

20.00 Vegan Lentil Pie

20.00 Spinach and Feta Lasagne

20.00 Stuffed Capsicum Pepper with Cous Cous

**Desserts**

7.50 Sticky Toffee pudding served with Chantilly cream and butterscotch sauce

7.50 Apple Pie served with Custard and Ice Cream

7.50 Chocolate Brownie served with chocolate sauce & Ice Cream

7.00 Traditional Eton Mess

7.50 Baileys and White Chocolate Cheesecake

