

# FESTIVE MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY  
12.00 NOON TO 2.15PM AND 6.15PM TO 9.15PM

## ON ARRIVAL

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

## TO START

Breast of Northop wood pigeon with pan-fried foie gras, preserved Frodsham  
Victoria plums, praline, hazelnut crumb & port wine jus

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Seared king scallop with Butcher's Wife black pudding, Granny Smith apple,  
golden raisin pureé & Romanesco cous cous

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Pan roast turbot with cucumber & Filey crab sauce on a bed of  
Vineyard Farm potatoes with thyme & olive oil

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(V) Colston Basset organic stilton & candied walnut brioche toast with  
fennel & chicory jam, pickled carrot & radish salad

## MAIN

Mr Ward's loin of 'Red Deer' venison with girolles & black truffle, cavolo nero, parsnip puree, pink peppercorn and damson jus

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Fresh Market Fish of the Day

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Roast breast of goose with roast red onion puree, spiced pear, Hasselback potatoes, Brussels sprouts, Southport smoked pork  
with maple and pecan nuts

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(V) Pithivier of Savoy cabbage, pistachio, wild mushrooms and butternut squash, served with Balsamic roast beetroot and  
Winter truffle cream

## CHEESE

**(optional)** Choose 5 British cheeses from the trolley, served with quince,  
truffle-scented "Two Liverpool Cathedral's honey"  
and seasonal fruit (Supplement £15.00 for 5)

## DESSERT

Classic pavlova of Winter berries in kirsch with Turkish delight ice cream  
& white chocolate soil

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Dark chocolate torte with praline crunch, mango gel, caramel popcorn and passionfruit foam

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Caramelised Cox's orange pippin apple and cinnamon shortbread with salted caramel ice cream

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Sicilian orange & lemon tart with Italian meringue, candied peel,  
raspberry sorbet and sesame crunch

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Coffee and petit fours (optional £9 per person supplement)

**Paul Askew**

£75.00 per person

For aperitif, canapés and three courses