

# MENU EXCELLENCE

## ON ARRIVAL

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

## TO START

Confit of Winter rabbit pie with pickled vegetables, piccalilli vinaigrette  
& winter leaves

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Seared King scallop with roasted cauliflower puree, morcilla, Sauternes dressing,  
Granny Smith apple, crispy kale

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Fillet of turbot with cucumber ribbons, palourde clams,  
cockles & keta caviar

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(V) Baked salsify with Parmesan crust, baby root, parsnip puree,  
winter leaves & sour cherry dressing

## MAIN

Loin & Breast of Barnston salt marsh lamb with purslane, root vegetable gateau, sea herb potatoes  
confit garlic & natural jus

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Fresh Market Fish of the day

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Breast of corn fed Goosnargh Duck with Bramble apple puree, butternut squash,  
Spiced red cabbage, navet & duck fat potatoes

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(V) Assiette of Winter cauliflower & pumpkin  
To include, Roasted cauliflower, gratin, charred & pickled  
with buttered kale & Romanesco

## CHEESE

**Optional** cheese course from our British selection course from the trolley  
served with quince, truffle-scented “Two Liverpool Cathedral’s honey”  
(Supplement £14.50 for 5)

## DESSERT

Crème Brulee of blonde chocolate, orange jel, honey cremeaux & cinnamon meringues

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Winter Granny Smith apple & calvados sponge pudding with vanilla mascarpone &  
candied walnuts

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Layered Guanaja chocolate & mango slice of praline crunch, cremeaux, chocolate shortbread  
& lemon verbena ice cream

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Pavlova of Turkish Delight ice cream with pear & grape jam,  
white chocolate crumb & gin soaked blackberries

Coffee & petit fours (optional £9 per person supplement)  
£69 per person for aperitif, canapés & three courses

**Paul Askew**

