

PESCATARIAN 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

Warm salad of honey-glazed roasted fig, Winter leaves, Tynsboro goat's cheese,
focaccia croutes, red onion, sugar & salt roasted walnuts

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

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

MAIN

Pan-roast fillet of Peterhead hake with a risotto of Filey crab, Cheshire saffron,
sherry vinegar reduction

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Fresh Market Fish of the day

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

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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

