

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-roasted fillet of halibut with Filey crab, cucumber pearls, pomme mousseline
& wild mushroom beurre blanc

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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 pureé, pink peppercorn & damson jus

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Fresh market fish of the day

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Pepper crusted breast of cornfed Goosnargh duck with golden beetroot, sweet potato,
charred chicory & Tales of the Orient red tea sauce

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(V) Pithivier of Savoy cabbage, pistachio, wild mushrooms and butternut squash
served with balsamic roast beetroot & 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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Assiette of Cox's apple & caramel to include; confit apples, salted caramel
Ice cream, dulcely cremeux & caramel pastry crunch

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Coconut pannacotta with Guanaja cremeux, spice cake,
raspberry foam & chocolate soil

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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)
£69.00 per person

Paul Askew

