

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 in Cognac,
Hazelnut crumb & port wine jus

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Seared King scallop with Southport smoked pork, Granny Smith apple, Yuzu gel,
Romanesco cous cous & Butcher's Wife black pudding

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Pan-roast cod loin with cucumber & Filey crab sauce on a bed of crushed black olive & thyme
potatoes with Attilus Royal Siberian Caviar

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(V) Dorstone goat's cheese & candied walnut brioche toast with
chicory jam, pickled carrot & radish salad

MAIN

Loin of "Red Deer" venison, with girolles, & black truffle, cavolo nero, parsnip puree,
pink peppercorn & damson jus

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Fresh Market Fish of the day

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

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(V) Pithivier of Savoy cabbage, walnuts, wild mushrooms & butternut squash served with
Balsamic roast beetroot puree, roast parsnips & black truffle butter sauce.

CHEESE

Optional cheese course from our British selection course from the trolley
served with quince, truffle-scented "Two Liverpool Cathedrals honey"
and seasonal fruit (Supplement £17.00 for 5)

DESSERT

Classic Pavlova of winter berries in kirsch with Turkish delight ice cream & white chocolate soil

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"Theme on caramel" salted caramel ice cream, toffee apple tatin, cremeax & candied hazelnuts

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Dark chocolate torte with praline crunch, mango gel, caramel popcorn & passion fruit foam

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

Coffee and petit fours (optional £9 per person supplement)
£75 per person for aperitif, canapés and three courses

Paul Askew