

FESTIVE 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

Natural smoked haddock baked in a crust of brown shrimp, parsley & thyme served with whole grain mustard sauce, wilted leeks & ketar caviar

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Seared King scallop with Granny Smith apple, Yuzu gel & Romanesco cous cous

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MAIN

Pan-roast fillet of Peterhead hake with haricot beans, Southport smoked pork, Buttered Savoy cabbage & Menai mussel sauce.

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Fresh Market Fish of the day

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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