

FESTIVE VEGAN 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 roasted fig, winter leaves, fennel, wild rocket, red onion with
toasted walnuts, and foccacia croutes

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Braised turtle beans, wild mushrooms, charred leeks & confit tomatoes

MAIN

Asian-marinated pan-fried tofu, with charred onion, roast winter squash, baby leaf spinach,
spaghetti vegetables and roast almonds.

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Roast celery hearts with pomegranate molasses, herb bulgur wheat,
chick peas & sesame wilted cabbage

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

A tasting of dark chocolate & praline with amaretto gel, chickpea meringue
& chocolate ice cream

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

Paul Askew