

# FESTIVE VEGETARIAN 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

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

-

Twice baked soufflé of wild mushrooms & chestnuts, with thyme & spinach  
in a cider & parsley sauce

## MAIN

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

-

(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

-

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

-

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

-

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**