

FESTIVE DINNER

Starter

Roasted and smoked duck breast, parfait, toasted brioche, candied walnuts
Beetroot-cured salmon, cucumber, pickled shallots, mini walnut loaf
Cauliflower, celeriac and truffle soup, compressed celery, Blacksticks Blue (v, gf)
Pressed goats cheese and ruby beetroot, poached pear, toasted granola (v)

Main

Sage butter-roasted turkey, heritage carrots, chipolata, apricot stuffing, natural jus
Pan roasted lamb rump, winter squash, fondant potato, buttered kale, Bordelaise sauce (gf)
Wild mushroom and chestnut pithivier, confit potato, sticky red cabbage, burnt onion (v)
Seared fillet of sea bass, potato and celeriac rosti, braised fennel, crayfish butter emulsion (gf)

*Bowls of goose fat roasted potatoes (vegetarian alternative available),
honey and sage roasted roots and Brussels sprouts served to your table.
Extra bowls (enough for two to share) can be ordered at £4 each.*

Dessert

Traditional Christmas pudding, vanilla and brandy Anglaise, redcurrants
Black Forest mousse, macerated cherries, kirsch mascarpone, dark chocolate (gf)
Lemon panna cotta, white chocolate, mint, walnut crumble
Sticky fig pudding, treacle sauce, clotted cream ice cream

Add some cheese

Three British cheeses, quince jelly, spiced apple and sultana chutney,
candied walnuts, grapes, celery, crackers (£10)

Coffee and petits fours

For groups of 10 or more we have private dining rooms available at a £5 supplement,
please call Lauren on 0151 705 2226 for further details.



Monday to Thursday - £39.50 per person | Friday and Saturday - £54.50 per person
Wednesday 2 December - Wednesday 30 December 2020, 6pm - 10pm