



FESTIVE BOOKING INFORMATION

we are unable to accept reservations or to check availability via email.
to make a booking please call our reception on 0151 722 3845
and we will gladly assist you with your enquiry

when making a reservation for parties of 6 or more,
a deposit of @ 10.00 per person will be required.
for christmas day and new years eve
a deposit of @ 20.00 per person will be required

final numbers for your party must be confirmed two weeks
before the date of your booking. at this point payment for
your food will be required in full

for bookings on the early sitting please note we only allocate
2 hours. it is essential that you arrive on time for your reservation,
otherwise this may reflect on the service we can offer you

in order to avoid any misunderstandings, all payments are
non-refundable and non-transferable

the management reserves the right to alter items or the
content of the menus at their discretion



CHRISTMAS DAY

@ 85.00 per person

FIRST REMOVE...

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oven baked cornish crab and lobster themidor
melted pecorini and truffle cheese

goose liver parfait - toasted sourdough croutes
roast peach chutney

roast pepper confit and delamere goats cheese terrine
classic melba toast

a tasting of game: wild boar chipolatas - potted pheasant
venison carpaccio - celeriac and shallot piccalilli

SECOND REMOVE...

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butter roasted free range turkey breast - chestnut stuffing
fresh cranberry sauce

roast fillet of welsh black beef - yorkshire pudding
horseradish cream - rich roasting juices

roasted rare breed rack of pork - crispy crackling
apple relish - sage and onion jus

pan seared fillet of fresh turbot - brown shrimp
lemon and samphire butter

FINAL REMOVE...

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handmade christmas pudding - luxurious dark rum
and double cream sauce

trio of petite desserts: meringue with passion fruit curd
vanilla panna cotta - honeycomb cheesecake

dark chocolate mousse - white chocolate dressing
splash of nectarine coulis

an array of artisan british cheeses
honey soaked grapes - pear and walnut jam

BOXING DAY

12noon - 9pm

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relax and enjoy a wonderful meal with us at this festive time

three courses @ 29.50

children 12yrs and under - half price before 6pm



FESTIVE MENU

available throughout december

FIRST REMOVE...

freshly made handcrafted fishcake - sweet red pepper alioli
pigeon and thyme pate - toasted crostini - damson chutney
venison and craft ale cottage pie - sweet potato rosti crust
roasted ham hock terrine - walnut and roast peach chutney
cream of woodland mushroom soup - baked artisan bread
butternut squash ravioli - vegetable and chive consomme

SECOND REMOVE...

butter roasted local turkey - sage stuffing - cranberry relish
roasted free range pork - apple sauce - rich roasting juices
slow cooked short rib of beef - shallot and red wine reduction
pheasant breast roasted with pancetta - sherry and chestnut jus
roasted nut loaf - root vegetables and spices - fresh herb gravy
wine poached caprice of salmon - lemon and dill hollandaise

FINAL REMOVE...

classic christmas pudding - dark rum and double cream sauce
petite meringues with chantilly cream - passionfruit curd dressing
rich dark chocolate cake - vanilla ice cream - black cherry coulis
poached plum and almond frangipane tart - fresh clotted cream

festive lunch - two courses (12 - 3pm)	£17.50
early sitting - two courses (before 7pm)	£17.50
festive dinner - two courses (after 7pm)	£23.00
festive dinner - three courses (after 7pm)	£28.50



NEW YEAR'S EVE

three courses (pre 7.30pm) @ 45.00

three courses (8pm - late) @ 65.00

FIRST REMOVE...

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king prawns - whipped pesto butter - chorizo picante
wilted greens

fresh asparagus - lightly poached free range duck egg
buttery hollandaise

smooth game pate - golden beetroot salsa
green peppercorns - sourdough croutes

artisan handcrafted beef and black truffle tortelloni
heritage tomato ragu - shaved fennel

SECOND REMOVE...

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roast fillet of welsh black beef - chestnut mushrooms
madeira flavoured roasting juices

rack of lamb - fresh herb crust - caramelised shallots
prune -sage and armagnac reduction

butter roasted loin of scottish venison - damson jus
salt baked parsnips

white wine poached lobster filled sole fillets
crab - prawn - fresh cream and dill bisque

FINAL REMOVE...

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elderflower panna cotta - fresh berries soaked in
lemon and orange liqueurs

rhubarb and almond frangipane tart - amaretto glaze
cornish clotted cream ice cream

rich chocolate torte - salted caramel ice cream
freshly whipped double cream

an array of artisan british cheeses
honey soaked grapes - pear and walnut jam

The

Wild Fig

Liverpool