



CHRISTMAS LUNCH MENU

TO START

FRENCH ONION SOUP Swiss cheese croutons

BAKED ST MARCELLIN CHEESE Charred focaccia, cranberry sauce, honey roasted pecan nuts v

TITANIC CRAYFISH COCKTAIL Spiced Mary Rose sauce, pickled cucumber, lemon

WHIPPED GOATS CHEESE Beetroot carpaccio, candied walnut v

CHICKEN AND BRANDY PATE Sage and olive bread

TO FOLLOW

All main courses are served with seasonal vegetables.

TITANIC ROAST TURKEY DINNER Duck fat roast potatoes, pigs in blankets, sage stuffing, gravy

ROAST RUMP OF LAMB Anna potato, Provencal vegetables, gravy

GRILLED MONKFISH Mixed seafood chowder, samphire

ROAST HALIBUT Pan fried gnocchi, iberco chorizo, shrimp veloute

VEGAN ROAST DINNER Roast potatoes, Vegan gravy v

MUSHROOM AND SPINACH TART Crumbled Kidderton Ash goats cheese, wild rocket, black truffle v

TO FINISH

LIVERPOOL GIN TORT Raspberry sorbet

TITANIC CHRISTMAS PUDDING Rum custard

BAKED COOKIES AND CREAM CHEESECAKE Chocolate sauce

WILD BERRY AND VODKA DELICE Berry coulis

STICKY TOFFEE PUDDING Butterscotch sauce

TO END

SELECTION OF BRITISH AND IRISH CHEESE Sourdough crackers, grapes, celery, chutney

FRESHLY BREWED TEA OR COFFEE AND ARTISAN CHOCOLATE TRUFFLES

v Dishes suitable for Vegetarian



"If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service."

