



CHRISTMAS MENU

2 courses £22.95 p/person

3 courses & introductory glass prosecco £29.95 p/person

STARTERS

Celeriac, toasted hazelnut & truffle soup (vg)(n)

Chicken liver pate, mushroom ketchup & crisp bread

Beetroot cured salmon gravlax, fennel slaw, sourdough fingers

Goats cheese & trio of beetroot, hazelnut granola, tarragon dressing (vg)(n)

TRADITIONAL CHRISTMAS DINNER

Free range Norfolk Black roast turkey

or

Roast rump of beef

or

Roast mushroom & chestnut terrine (vg)(n)

Served with roast potato, celeriac puree, honey glazed chantenay carrots, braised red cabbage & gravy

DESSERT

Traditional Christmas pudding, brandy sauce (vg)(n)

Apple, blackberry crumble, Snugbury's vanilla ice cream (vg)

Sticky toffee pudding, butterscotch sauce (vg)

Artisan cheese board (vg)

TEA/COFFEE

Served with mini mince pie

LIQUOR COFFEES

Amaretto, Glenmorangie, Baileys £5.5

(vg) Vegetarian (v) Vegan (g) Gluten free (n) Nuts

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All items are prepared in a kitchen where the major food allergen groups are present. Please inform your server if you have any allergies, or, intolerances.