

# FESTIVE DINING

2 COURSES £21.00 | 3 COURSES £24.50

AVAILABLE 12pm - 7pm

## FRESHLY HOMEMADE SOUP OF THE DAY

Buttered croutons, warm bread roll

## CHICKEN LIVER & BRANDY PARFAIT

Balsamic red onion confit, artisan crackers

## WILD MUSHROOM & CHIVE RISOTTO (ve) (gf)

Vegetable crisps, rocket oil

## CRISPY HALLOUMI FRIES

Chilli cranberry relish, lime wedge

## ROASTED CHRISTMAS TURKEY BREAST

Sage and onion stuffing, rosemary honey roast winter vegetables, ruffled roast potatoes, rich roast gravy

## SEVEN SEAS CHEDDAR ANGUS BEEF BURGER

Sesame seeded brioche bun, seasoned skin on fries, burger sauce

## HERB RUBBED HADDOCK FILLET (gf)

Baby spinach mash, creamy leek and smoked bacon sauce

## MARMALADE CARROT, SPINACH & MUSHROOM WELLINGTON (ve)

Rosemary honey roast winter vegetables, ruffled roast potatoes, vegetable gravy

## SPICED FESTIVE CHRISTMAS PUDDING

Warm brandy sauce

## DOUBLE CHOCOLATE BROWNIE

Dairy vanilla ice cream

## CLASSIC BAKEWELL TART (ve) (gf)

Fondant icing, raspberry puree

## SELECTION OF DAIRY ICE CREAMS

Vanilla pod, raspberry ripple, chocolate chip

A discretionary  
10% service charge  
will be added to  
group tables of  
6 Guests or more

Please ask your server for details  
on allergens and ingredients

(v) Vegetarian (ve) Vegan (gf) Gluten Free

0151 709 7050 | [christmas@theliner.co.uk](mailto:christmas@theliner.co.uk)