



CHRISTMAS MENU

STARTERS

Brown Butter Scallops

Brown butter scallops, cauliflower, pickled fennel, sautéed green beans

Duck Breast

Pan-fried duck breast, crispy duck fritter, mushrooms, pomegranate molasses dressing

White Onion and Pear Soup (VE)

Caramelised white onion and pear soup, served with sourdough bread

Beetroot Tarlet (V)

Confit beetroot and garlic, shallot with a whipped rosemary and goats cheese cream

MAINS

Turkey Roast Dinner

Turkey breast, roast potatoes, carrot, swede and gravy served with all the trimmings: stuffing, pigs in blankets, seasonal vegetables and a yorkshire pudding

Pork Belly

Pork belly, barbequed apple purée, celeriac fondant, buttered greens

Lamb Rump

Lamb rump, creamed mash potato, courgette, green beans, salsa verde

Thai Crab Risotto

Thai spiced risotto, fresh crab meat, lime, mascarpone

Celeriac Fondant (VE)

Roasted celeriac fondant, truffled mash potato, pickled fennel, barbequed mushroom

DESSERTS

Townhouse Cheese Board

Three local cheeses from the Liverpool cheese company served with apple chutney, crackers and grapes

Warm Apple Crumble (V)

Apple compote, toasted crumble topping, cinnamon, vanilla ice cream

White Chocolate and Apricot Bread and Butter Pudding (V)

Bread and butter pudding, white chocolate and vanilla custard, apricots, vanilla ice cream

Sticky Toffee Pudding (V)

Traditional sticky toffee pudding, butterscotch sauce, toffee ice cream

SIDES

Pigs in Blankets **£5** | Cauliflower Cheese (V) **£4.5** | Seasonal Vegetables (VE) **£4** | Creamed Mash Potato (V) **£4** | Carrot and Swede (VE) **£4** | Bacon and Brussel Sprouts **£4**

SERVED MON - FRI 12:00 - 19:00

TWO COURSES
£36.50

THREE COURSES
£42.00

All our food is proudly cooked from fresh, please allow adequate time for your meal. If you happen to be in a rush please let your server know (V) - Vegetarian, (VE) - Vegan. Some of our food may contain nuts and allergens. Please speak to a team member for clarity.