



Saturday 25th December

4 Course £65.00 Child £25.00

For bookings and information please contact:
0151 709 7050
christmas@theliner.co.uk
or visit: theliner.co.uk

Glass of Champagne



Roasted Butternut Squash, Sweet Potato and Chilli Soup (v) (vg) (gf) Chopped coriander

Wild Mushroom and Ricotta Tart (v)

Balsamic shallot coulis, rocket oil

Oak Smoked Salmon Crostini

Set sour cream, watercress, dill

Pressed Ham Hock

Sticky fig and Granny Smith jam, oat cakes



Festive Roast Turkey Breast

Pork, sage, and caramelized red onion stuffing, pigs in blankets, honey parsnips, glazed carrots, rosemary and thyme roast potatoes, rich roast gravy

Fillet of Beef Medallions

Rosti potato, buttered savoy cabbage, roasted vine tomato, peppercorn and Dijon sauce

Cheddar Crusted Cod Loin

Crushed new potatoes, Winter greens, smoked bacon and sweet pea sauce

Herb Rubbed Cauliflower Steak (v) (vg) (gf)

Garlic roasted sweet potato and red onion, pine nut, cranberry glaze



Spiced Christmas Pudding

Warm brandy sauce

Trio of Mini Chocolate Dessert

Vanilla Cream

Smooth Vanilla Pannacotta

Winter berries, broken torched meringue

Chocolate and Raspberry Tart (v) (vg) (gf)

Winter berry coulis