



Menu Selection

Wedding Breakfast

Choose up to 2 Starters, 2 Mains & 2 Desserts

A pre order for all Guests will be required

Starters

Plum Tomato & Red Pepper Soup (V, VG)

With Sea Salted Croutons

Asparagus & Baby Spinach Soup (V, VG)

Rocket oil, salt & pepper croutons

Creamy Garlic & Chive Button Mushroom

*Soft cheese and white wine, set on red char and
toasted ciabatta*

Sundried Tomato Torte (V, VG, GF)

Toasted pumpkin seeds, tomato, and pepper relish

Smooth Chicken Liver Pâté

Toasted French brioche and plum chutney

King Prawn and Smoked Scotch Salmon Salad

£3.50 Per Person Supplement

*Mixed baby leaves, diced chorizo, smoked paprika
dressing and malted wheat bloomer bread*

Main Course

Classic Roast Chicken Breast

*Bacon wrapped chipolata, sage and onion stuffing,
roasted carrots and parsnips, roasted potatoes
and rich gravy*

Char Seared Chicken Breast

*Rosti potato, steamed sugar snaps peas with smoked
bacon, leek and white wine sauce*

Seared Fillet Beef Medallions

£5.00 Per Person Supplement

*With grated potato fritters, roasted portobello
mushroom, vine tomatoes edged with a cracked
peppercorn sauce*

Herb Rubbed Lamb Rump

£5.00 Per Person Supplement

*Creamed potato, roasted root vegetables with
rosemary and thyme jus*

Herb Crusted Haddock Fillet

*Crushed new potatoes, tenderstem broccoli, green
beans with white wine, cream and chive sauce*

Salmon Fillet with Chilli and Lime

*With spring onion crushed new potatoes, Mediterranean
vegetables and sunblushed tomato salsa*

Wild Mushroom & Chive Risotto (V, VG, GF)

Set in a tortilla basket and drizzled with pesto oil

Sweet Potato and Chickpea Loaf (V, VG, GF)

Chargrilled, herb roasted potatoes, seasonal vegetables



For bookings and information please contact: 0151 709 7050 | weddings@theliner.co.uk



Menu Selection

Wedding Breakfast

Choose up to 2 Starters, 2 Mains & 2 Desserts

A pre order for all Guests will be required

Desserts

Salted Caramel Profiteroles

With broken Pretzel Pieces

Baked Vanilla Cheesecake (vegan alternative available)

Chocolate brownie crumb

Lemon Tart (GF)

Meringue crumb and raspberry purée

Crème Brûlée

Sugar glaze crust, fresh raspberries and shortbread pieces

Individual Apple Crumble

Traditional vanilla pod custard

Trio of Mini Chocolate Desserts

Edged with a chocolate sauce

Choice of Tea, Fresh Coffee & Chocolate Mints

Petit Four*

£3.50 Per Person Supplement

A selection of delicious after dinner treats

Cheese & Biscuits

£5.50 Per Person Supplement

*Extra mature cheddar, Wensleydale and cranberry,
Somerset Brie, smoked Austrian and bishop blue stilton
with real ale chutney, celery sticks, black grapes,
crackers and oat cakes*

***Included in the Highland Princess Package**



For bookings and information please contact: 0151 709 7050 | weddings@theliner.co.uk



Menu Selection

Wedding Buffet

All Buffet menus are served with a Selection of Sandwiches & Wraps
Choose: 3 Hot Buffet Items • 2 Salad Items • 1 Fries

Hot Buffet Options

- Mini Cheeseburgers
- Piri-Piri Chicken Skewers
- Mini Steak & Ale Pies
- BBQ Chicken Wings
- Battered Cod Goujons
- Filo Wrapped Prawns
- Mini Vegetable Spring Rolls (V)
- Garlic Bread with Cheese (V)

Salad Options

- Tomato, Baby Mozzarella, Red Onion & Pesto (V)
- Roasted Vegetable Cous Cous (V, VG)
- Classic Caesar Salad
- Harissa Chickpea & Orange Salad (V, VG)

Fries Options

- Seasoned Fries
- Salt & Pepper Fries
- Spicy Sweet Potato Fries
- Chunky Chips

Hot Dishes

- £5.00 Per Person Supplement

- Chicken Tikka Masala
Served with Basmati Rice
- Sweet & Sour Chicken
Served with Boiled Rice
- Traditional Homemade Liverpool Scouse
Served with Crusty Bread & Red Cabbage
- Moroccan Style Butter Bean & Chickpea Tagine
Served with Herb-Spiced Cous Cous (V)
- Sun-Dried Tomato, Red Onion, Black Olive & Mozzarella Pasta (V)

Desserts

- £5.00 Per Person Supplement

- Cheesecake Selection
- Mini Fruit Tartlets
- Assorted Mini Cakes
- British & Continental Cheeseboard



For bookings and information please contact: 0151 709 7050 | weddings@theliner.co.uk



Menu Selection

Canapé & Cones

Canapés
- £7.50 per person

- Mini Cottage Pies
- Mediterranean Bruschetta Selection
 - Mini Smoked Salmon Bagels
 - Mini Yorkshire Pudding Selection

Based on one of each canapé, per person

Snack Cones
- £5.50 per person

- Fish & Chip Cone
- Chicken & Chip Cone
- Halloumi Fries & Chip Cone

Based on one cone per person

Late Night Snacks
- £7.50 per person

- Fish & Chip Cone
- Chicken & Chip Cone
- Halloumi Fries & Chip Cone

Served between 11pm-Midnight. Based on one cone per person



For bookings and information please contact: 0151 709 7050 | weddings@theliner.co.uk

