

LIBERTÉ

CAFÉ - BAR & BRASSERIE

FESTIVE DINING

£39.95 Off-peak (Sun-Wed)

£45.00 Peak (Thurs-Sat)

Glass of Prosecco on arrival

STARTERS

Balvenie Smoked Salmon *with* Lemon Crème Fraîche & Herring Roe

Potato & Mature Cheddar Soup *with* Truffle Oil ^v

Farmhouse Terrine *with* Celeriac Remoulade, Apple & Mustard

Burrata *with* Single Malt Heather Honey, Hazelnut & Thyme Butter ^v

MAINS

Ox Cheek in Red Wine *with*
Potato Puree, Broccoli, Pigs in Blankets & Gremolata

Butternut Squash Cannelloni *with*
Blue Cheese, Watercress & Toasted Seeds ^v

Fillet of Cod *with*
Jerusalem Artichoke, Samphire, Crayfish Butter & Sea Herbs

Turkey Breast & Braised Leg *with*
Parsnip Puree, Pigs in Blankets, Roast Potatoes & Sage

DESSERT

Dark Chocolate Mousse *with* Miso Caramel & Crème Fraîche ^v

Christmas Spiced Sticky Toffee Pudding *with* Sherry Custard ^{v/vg}

Pear, Cherry & Almond Tart *with* Clotted Cream Ice Cream ^v

Paddy's Milestone *with* Truffle Honey, Fig & Toast ^v

SUGGESTED SERVES



Dubbel Old Fashioned

House Made Dubbel Trappist
Ale Syrup, Woven Homemade
Whisky, Angostura Bitters

15



Bamboo Highball

Fernando de Castilla Fino Sherry,
Noilly Prat Original Dry Vermouth,
Fever Tree Mediterranean Tonic,
Bitter Truth Lemon, Olive Bitters

12



Grape & Grain Highball

Byrrh, Fever Tree Mexican Lime Soda,
New Barnes Pilsner

12

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

v/vg :Vegetarian/Vegan Friendly