VG&M
CHRISTMAS
Menu
13th - 16th December
**Christmas Menu**

**Starter**

Curried lentil, parsnip and apple soup \( GF \ VG \ V \)  
with a bread roll and butter

Duck and orange pate  
on a toasted brioche, topped with micro herb salad and onion and orange marmalade

Prawn and smoked salmon tian  
with a Marie rose, brandy and chive dressing and a micro herb salad

**Main**

Traditional roast turkey \( GF \)  
with crispy roast potatoes, seasonal vegetables and all the trimmings

Slow roasted beef \( GF \)  
cooked and served in a red wine shallot thyme jus, on chive and olive oil mashed potato with roasted winter vegetables

Sweet potato and red onion marmalade tart \( V \ VG \)  
with crispy roast potatoes, seasonal vegetables and all the trimmings

**Dessert**

Traditional Christmas pudding \( GF \)  
with hot brandy sauce

Sticky toffee pudding  
with salted caramel ice cream and caramel sauce

Sparkle berry cheesecake  
with a berry coulis and vanilla cream

Tea, coffee and chocolate bonbon

Welcome drink will be either a glass of red or white wine, a soft drink of your choice or a bottle of lager

2 courses, with drink £28.95  
3 courses, with drink £32.50  
13th - 16th December

University choir will be performing on selected days

Call the Conference Office on 0151 794 6440 or email conference@liverpool.ac.uk