CHRISTMAS
AT THE VG&M
12TH - 15TH DECEMBER
Maple roasted parsnip soup
served with parsnip crisps and freshly baked bread (VE, GF options available)

Chicken and armagnac terrine,
with red onion jam, mustard seed cabbage and toasted ciabatta

Scottish smoked salmon,
with rocket, cornichons, pickled capers and lemon vinaigrette (GF, P)

Roasted Cheshire turkey,
served with cranberry and apricot stuffing, chipolatas and all of the festive trimmings

12 hour braised featherblade of beef
in a rich red wine gravy, served with dauphinois potato and roasted winter vegetables (GF)

Winter squash and spinach tart
with red onion marmalade, served with all the festive trimmings and vegetarian gravy (VE)

Festive Christmas pudding
with creamy brandy sauce (VE and GF options available)

Sticky toffee pudding
with butterscotch sauce and vanilla ice cream (VE and GF options available)

White chocolate and raspberry cheesecake
with raspberry sorbet

Freshly brewed coffee with mints

£21.95
Three course menu
Drinks purchased separately
Bookings email conference@liverpool.ac.uk