



CHRISTMAS

AT THE *WATERHOUSE* CAFÉ
9TH-12TH & 16TH-18TH *DECEMBER*



MENU

STARTER

Chilli roasted parsnip soup, with herb baked croutons
and crème fraîche GF and VE option available

Breaded camembert, with red onion chutney, balsamic
and a rocket salad v

Hot smoked salmon pate, with a pickled cucumber salad
and sourdough toast GF option available

MAIN

Roasted Cheshire turkey, served with sage, cranberry and apricot stuffing,
chipolatas and all the festive trimmings GF option available

12 hour braised feather blade of beef, in a rich red wine gravy,
served with creamed potato, butter roasted carrots,
caramelised onions and roasting juices. GF

Lentil and butternut squash Wellington, served with creamed potato,
roasted carrots and vegetarian gravy v VE

DESSERT

Festive Christmas pudding, with creamy brandy sauce GF option available

Sticky toffee pudding, with butterscotch sauce and
vanilla ice cream GF and VE option available

Chocolate and biscoff tart, with crème Chantilly

Freshly brewed coffee with mints

£28.95

Three course menu

Drinks purchased separately

Bookings email conference@liverpool.ac.uk

