FESTIVE MENU

PRE ORDER ONLY

4 COURSES £37 | 3 COURSES £32 | 2 COURSES £28

For tables of 20+ Buffet option is available

STARTER

Smoked Ricotta & Sourdough Crostino (V)
Whipped cold-smoke fresh, homemade ricotta on toasted sourdough, topped with a drizzle of hot honey and crushed pistachio.

Brie Bites (V)
Breaded Brie cheese, fried until gold, served with cranberry sauce.

Mac & Cheese Bite (V)
Macaroni bound in a rich béchamel, fried in a crisp golden batter, and served over a warm Parmesan fondue.

Pulled Beef Arancino
Crispy panko sphere of chilli-and-beer beef and molten cheese, over rich tomato sauce & green oil

MAIN

Traditional Sunday Roast
Slow-roasted beef or turkey, served with double-cooked roasties, creamy mash, seasonal roasted veg, tangy red cabbage, a homemade Yorkshire pudding, and proper gravy.

Smoked Tofu Roast (VG, GF)
Smoked tofu, wild mushrooms, and lentils, slow-roasted and served with cooked roast potatoes, sweet and tangy red cabbage, seasonal greens, and a rich red wine reduction gravy.

Crispy Sea Bass Fillet
Pan-roasted sea bass over smooth potato purée and blistered Tenderstem broccoli, finished with a rich, fragrant white wine and saffron cream.

SIDE

Pigs in blankets • Cauliflower cheese (V) • Battered parsnip drizzled with honey (V)

DESSERT

Strawberry Trifle (V) • Tiramisu (V) • Crème Brûlée (V)

TAVERN Co. Social
WATER ST. LIVERPOOL

Dishes can be adjusted for dietary needs