



*the*  
BEST  
OF BRITISH

# STARTERS

Pork Terrine, with Pineapple Salsa,  
Slaw & Pork Scratching, Cajun Style Dressing

Cured Salmon, Buttermilk, Capers

Smoked Duck, Endive Salad,  
Local Blue Cheese, Hoisin Dressing

Chicken Liver Paté, Crostini, Chilli Jam  
Roasted Tomato & Red Pepper Soup  
(*ve*)

Leek & Potato Soup  
(*v*)

Roasted Carrot & Coriander Soup  
(*v*)

Goatscheese & Red Onion Tart, Rocket,  
Balsamic  
(*v*)

Wild Mushroom Arancini,  
Tomato & Red Pepper Salsa  
(*ve/v*)

# MAINS

Slow Cooked Featherblade of Beef,  
Celeriac Puree, Fondant Potato, Green Beans,  
Red Wine Jus

Pan Roasted Chicken Breast,  
Bourginion Garnish, Watercress Mash,  
Roasted Carrot, Jus

"Duo of Chicken"  
Pot Roast Chicken Lollipop, Chicken Ballotine & Sun-Blushed  
Tomato, Leek Croquette, Confit Carrot,  
Red Wine Gravy

Pan Roasted Cod,  
White Wine Cream Chowder, Capers

Slow Braised Bacon Loin,  
Honey & Mustard Glaze, Green Beans, Colcannon Potato, Jus

Mushroom & Spinach Pativier,  
Fondant Potato, Roasted Carrot, Green Beans, Jus  
(*ve*)

Roast Mediterranean Vegetable Wellington,  
Roasted Root Vegetables, Tomato Fondue  
(*ve*)

# DESSERTS

Lemon & Swiss Meringue Tart,  
Clotted Cream & Raspberries

Sticky Toffee Pudding,  
Butterscotch Sauce, Clotted Cream

Chocolate Brownie,  
Chocolate Sauce, Chocolate Soil, Clotted Cream

Apple Crumble Cheesecake,  
Toffee Sauce

Eton Mess  
- Vanilla Scented Cream, Macerated Strawberries,  
Winter Berries, Smashed Meringue

Baked New York Cheesecake,  
Blueberry Compote

Rich Chocolate Torte,  
Raspberries & Chantilly Cream



## LIVER SUITE

EXCLUSIVE EVENT SPACE

Contact us to find out more about our menu options or  
enquire about a bespoke menu for your event.

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