

# FESTIVE SET MENU

## 2 COURSES

**£21.50**  
SUN-TUES

**£25**  
WED-SAT

## 3 COURSES

**£24.50**  
SUN-TUES

**£28**  
WED-SAT

### STARTERS

#### MINI BAKED CAMEMBERT (V)

Baked Camembert with a red onion marmalade, served with toasted rustic bread

#### FLORENTINE FISHCAKE

Smoked haddock, spinach & Cheddar melt-in-the-middle breaded fishcakes, on a bed of lobster & seafood salad, with a vodka Bloody Mary mayo.

#### TOMATO & BASIL SOUP (V)

Served with bread and butter  
Vegan option available

#### SMOKED CHICKEN & HERB TERRINE

Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with warm toasted rustic bread and a red onion chutney

#### MUSHROOM CROSTINI (VG)

Toasted rustic bread, topped with red pepper & sesame houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction

### MAINS

#### HAND-CARVED TURKEY

With a pork, orange & fig stuffing, pigs-in-blankets, roast potatoes, braised red cabbage, roasted parsnips, seasonal vegetables, a Yorkshire pudding and red wine gravy

#### FILLET OF SALMON

With butter-&chive-glazed roast baby potatoes, seasonal vegetables and a creamy white wine, Prosecco, lobster & seafood sauce

#### RIB OF BEEF

Slow-cooked top rib of beef, finished with a roasted onion, Madeira wine & redcurrant sauce, topped with chives and served with roast potatoes, seasonal vegetables and roasted parsnips

#### SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheeze filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables, roasted parsnips and cranberry gravy on the side

### DESSERTS

#### CHRISTMAS PUDDING (V)

With juicy sultanas, cider and rum, served with hot brandy sauce and mince pie ice cream

#### CHERRY BROWNIE CHEEZECAKE (VG-M)

Served with Belgian chocolate sauce. Contains almond milk.

#### BAKED VANILLA CHEESECAKE (V)

Topped with a Prosecco, vodka, mango & passion fruit compote

#### CHEESE PLATE (V) - £3 EXTRA

Taw Valley Mature Cheddar, Stilton® and Camembert, accompanied by a caramelised red onion chutney, grapes, celery and Carr's® water biscuits

### DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. **Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination.** Fish and poultry dishes may contain bones. All weights are approximate uncooked.

(V)Suitable for vegetarians. (VG)Suitable for vegans. (VG-M) Made with Vegan ingredients, however produced in a factory which handles non-vegan ingredients, with a 'may contain' warning.

This menu requires a pre-order. We require a £10pp deposit to confirm your booking, and full pre payment for all items pre-ordered 14 days before the date of your booking. All pre payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website <https://www.theliquorist.co.uk/liquorist-leeds>

# DRINKS PACKAGES

## DRINK TOKEN £5 each

Our recommended choice. Can be used towards a small glass of house wine, a glass of house Prosecco, a single spirit and mixer or a bottle of beer or cider\*

## FIZZ PACKAGES

4 or 6 bottles of house Prosecco **£100 | £140**

3 or 6 bottles of Veuve Clicquot Brut NV Champagne **£180 | £350**

3 or 6 bottles of Laurent-Perrier Cuvée Rosé Brut NV **£200 | £390**

## SPIRIT PACKAGES

All our spirit packages come with Red Bull Sugarfree or selected mixers

### BRONZE £90

Choose from: Gordon's gin, Captain Morgan Spiced, Bacardi Carta Blanca white rum or Smirnoff Red Label vodka

### SILVER £100

Choose from: Absolut Blue vodka, Bombay Sapphire gin, Tanqueray gin, Jack Daniel's Whiskey, Sailor Jerry Spiced rum, Kraken Black Spiced rum, Havana 3-year-old rum, Jägermeister, Haig Club Clubman whisky

### GOLD £120

Choose from: Grey Goose vodka, Havana 7-year-old rum, Ciroc vodka, Tanqueray No. Ten gin, Ketel One vodka or Haig Club Single Grain Scotch Whisky

### PLATINUM £240

Choose between 1.5 magnum of Grey Goose or 1.75l magnum of Ciroc

**Upgraded to Diamond for only £10 and receive a personalised and illuminated magnum bottle of Ciroc**

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\*Selected choice dependent on venue. If any drink is not available, an alternative will be offered. All items are subject to availability. We will make our best efforts to inform you as soon as possible if the goods you have ordered are not available. This menu requires a pre-order. We require a £10pp deposit to confirm your booking, and full pre payment for all items pre-ordered 14 days before the date of your booking. All pre payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website <https://www.theliqourist.co.uk/liqourist-leeds>