

# Live Nights Menu

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## Starters

Salad of winter vegetables, air-dried beef, veal tongue, remoulade  
Chestnut mushroom risotto, cauliflower mushroom, cured egg yolk (v)  
Cured salmon, crème fraîche, marinated salmon roe, vichyssoise

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## Mains

Glazed ox cheek, potato purée, celeriac, red wine and parsley  
Jerusalem artichoke ravioli, winter greens, white wine, tarragon (v)  
Cornish cod, buttered spinach, Lytham shrimp béarnaise

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## Desserts

Clementine and hazelnut tart, citrus sorbet  
Banoffee financier, salted caramel, banana ice cream  
Dark chocolate and orange delice, brandy ice cream  
Selection of British cheeses (£12 supplement)

Selection of tea and coffee £8

We are proud to work with a B Corp certified coffee supplier and our teas are ethically sourced and fairly traded.

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Three courses with a glass of Champagne and live entertainment £86 per person.  
Wine pairing £43 supplement per person for three courses.

*Should you have any dietary or allergen requirements, please do inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*

## OETKER COLLECTION

Masterpiece Hotels

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As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community.

Thank you for your support.

