

# Voyagers

## PRIVATE DINING MENU

3 course menu £40.00PP

### SNACKS

Rosemary focaccia and olive oil on table to share

### TO START

**Smoked Duck Croquette**  
Red Cabbage, and Macadamia Slaw

**Harissa Roasted Cauliflower**  
Smoked Paprika Hummus, Pomegranate, Apricot, Coriander (ve)

**Thai Style Crab Cakes**  
Lime, Coriander, and Chilli Jam

### MAIN COURSE

**Pan-Fried Gnocchi**  
Mushroom Purée, Whipped Ricotta, Lemon, and Chive Crumb

**Red Wine Braised Beef**  
Caramelised Onion Purée, Black Lodge IPA Braised Roscoff Onion

**Pan-Roasted Salmon Fillet**  
Braised Gem Lettuce, Keta, White Wine Sauce

### SIDES INCLUDED

All Main Courses served with triple cooked chips,  
tenderstem broccoli and honey-glazed carrots for the table

### DESSERT

**Liverpool Tart**  
Muscovado Cream

**White Chocolate & Cardamom Mousse**  
Pistachio, and Raspberry

**Selection of British Cheeses**  
Apple & Grape Chutney, Crackers

Followed by Crosby Coffee or Brew Tea Selection  
with chef's chocolate truffles.



Scan Me

Or visit this url: [mnu.mx/0345C4C](https://mnu.mx/0345C4C) to see our allergen menus

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.