

Voyagers

Restaurant & Bar

Wine Evening with Chapoutier
Six Courses including five wine pairings

£65pp

Snack

Lincolnshire Poacher Gougere
Crozes-Hermitage, Petite Ruche

Starter

Jerusalem Artichoke Veloute, Truffle Oil, Crispy Sage
Luberon, La Ciboise Blanc

Fish

Roast Scallop, Cauliflower Puree, Charred Leek, Brown Butter
Hermitage Blanc, Chante-Alouette, Organic

Meat

Roast duck breast, red cabbage puree, braised chicory, 5 spiced jus
Châteauneuf-du-Pape La Bernardine

Desert

Valrhona Manjari 64% chocolate cremoso, smoked Cornish sea salt
Bila-Haut Banyuls Vin Doux Naturel Rouge

Petit Four

White Chocolate and Pistachio Fudge

Book your space now at www.voyagersliverpool.com



0151 294 6633



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