

## L20 RESTAURANT

**Christmas Lunch | 3 Courses £27.50**

### TO START

#### L20 Soup

Celeriac and chestnut soup, crispy sage crumb, truffle oil (Ve)(N)

#### Mackerel

Smoked mackerel pâté, golden pickled beetroots, horseradish snow, apple, whole meal crisp, dill (GFA)

#### Duck

Tea smoked duck, orange, pickled fennel ribbons, bronze fennel, beetroot and walnut dressing (GF)(N)

---

### MAIN EVENT

#### Seabass

Pan fried seabass, orange cinnamon, confit fennel, Hasselback potatoes, saffron shellfish sauce (GF)

#### Turkey

Roast turkey, duck fat potatoes, honey and thyme carrot, parsnip, creamed sprouts, sage brioche stuffing, pig in blanket, turkey gravy (GFA)

#### Pithivier

Truffle cauliflower and vegan black pudding pithivier, roast potatoes, maple and thyme carrot, parsnip, braised red cabbage, vegetable gravy (GFA)

### SIDES | £3.50

**Duck fat potatoes** (GF)

**Roasted sprouts, bacon jam** (GF)

**Braised red cabbage** (Ve)(GF)

---

### TO FINISH

#### Sticky toffee

Sticky toffee Christmas pudding, toffee sauce, mince pie ice cream (V)(VeA)(GFA)

#### Mulled wine

Mulled wine, winter fruits, raspberry jelly, ginger cake, cinnamon, Chantilly, honeycomb, chocolate soil (V)(GFA)

#### Cheese

A selection of local cheese, fig and cinnamon butter, treacle sourdough cracker (V)(GFA)

**(V) - Vegetarian (GF) - Gluten Free (GFA) - Gluten Free Available (N) - Contains Nuts (Ve) - Vegan (VeA) - Vegan Available**

#### *Food allergies and intolerances*

Before ordering, please speak to our staff about your requirements. Allergen information is available on request.

#### *Dietary requirements*

We are able to cater for all dietary requirements, however for some dishes we will need prior notification.

# L20

RESTAURANT

SHAPING THE FUTURE  
OF THE HOSPITALITY INDUSTRY



**L20 Restaurant**



**@l20restaurant**



**@L20HotelSchool**

0151 353 4518

L20 Restaurant, Exeter Road, Bootle, L20 7BL

[www.l20restaurant.co.uk](http://www.l20restaurant.co.uk)