



## A NOVA SCOTIA CHRISTMAS 2025

**£36** | per  
person

**£40** | with a glass  
of prosecco

Available

Mon 17<sup>th</sup> November until Sun 21<sup>st</sup> December

(Monday - Sunday from 12 noon - 9pm)\*

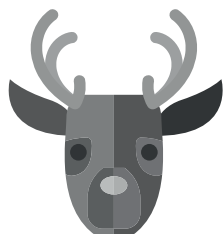
\* last sitting 7pm

For availability and bookings:  
[www.novascotialiverpool.co.uk](http://www.novascotialiverpool.co.uk)  
[bookings@mapubgroup.co.uk](mailto:bookings@mapubgroup.co.uk)  
0151 541 6720

Deposit - £10 per person

We allocate a seating time of 2 hours per booking. Please let us know if you require your table for a longer period

10% service charge will be applied for xmas set-menu bookings



### Allergens & Dietary Requirements

<b>G</b> - Gluten	<b>F</b> - Fish	<b>C</b> - Celery	<b>V</b> - Vegetarian
<b>Se</b> - Sesame	<b>Cr</b> - Crustacean	<b>L</b> - Lupin	<b>Ve</b> - Vegan
<b>Mo</b> - Mollusc	<b>E</b> - Eggs	<b>Su</b> - Sulphites	<b>GF</b> - Gluten Free
<b>D</b> - Dairy	<b>N</b> - Nuts	<b>Pn</b> - Peanuts	<b>GFA</b> - Gluten Free Available
	<b>M</b> - Mustard	<b>So</b> - Soya	

PLEASE INFORM US OF ANY ALLERGENS OR DIETARY REQUIREMENTS

## STARTERS

Roasted parsnip and truffle winter vegetable soup  
Served with warm crusty bread and butter.

**D G Ve GFA V**

Chicken liver home-made pâté with toasted crostini  
and spiced apple chutney.

**Su D G GFA**

Classic prawn cocktail dusted with  
smoked paprika on a bed of crisp lettuce and topped  
with Marie Rose sauce. Served with toasted bread.

**F G E Cr GFA**

Pigs in Blankets. Pork sausages wrapped in  
crispy bacon and brushed with honey mustard.  
Served with a cranberry purée.

**G M**

*Vegan option available -*

Vegan sausages with courgette ribbon  
glazed with Maple syrup.

**So Ve**

## MAINS

Pan-fried Seabass on a bed of rosemary & garlic  
crushed potatoes. Maple roasted parsnips and greens.  
Served in a lemon and white wine sauce.

**D Su F GF**

Roast turkey crown served with pigs in blankets, rosemary &  
thyme seasoned roast potatoes, Maple glazed roast carrots &  
parsnips, sage & onion stuffing, cabbage and Brussels sprouts.

Served with Yorkshire pudding and  
home-made red wine gravy (alcohol free).

**Su G E D GFA**

Slow roasted beef brisket served with pigs in blankets, rosemary  
& thyme seasoned roast potatoes, Maple glazed roast carrots &  
parsnips, sage & onion stuffing, cabbage and Brussels sprouts.

Served with Yorkshire pudding and  
home-made red wine gravy (alcohol free).

**Su G E D GFA**

Lentil and winter vegetable roast served with crispy roast  
potatoes, Maple glazed carrots & parsnips, sage & onion  
stuffing, cabbage and Brussels sprouts.

Served with home-made classic gravy.

**G Su Ve**

**V** with Yorkshire pudding.

## DESSERTS

Raspberry frangipane tart with berry coulis  
and vegan ice cream.

**Ve GF**

Christmas sticky toffee pudding,  
topped with a five-spice brandy sauce  
served with vanilla ice cream.

**E G D V**

Home-made apple pie with cinnamon crust  
served with Vanilla custard.

**G D E V**

Chocolate orange brownie  
served with mint chocolate sauce & vanilla ice cream.

**N G D V**

## SOMETHING MORE?

Coffee and mince pie £6

**G E D V**

Mulled Wine £7 **Su Ve**

Wines & Christmas cocktails see separate menu

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