







Expect generous, joyful dining - festive menus with a Nordic edge.

For the team at NORD the festive season is the perfect time to celebrate Northern hospitality. Whether you're planning a small gathering or something bigger, we will make sure everything is just right.

We're looking forward to welcoming both familiar faces and new ones this Christmas and into 2026.

Christmas menus available to dine from 17th November 2025.

An early access reservations link will be shared with all our past guests by email. To join the list, email us at hello@nordrestaurant.co.uk

skål!

Availability

Lunch

Tuesday - Thursday from 12pm until 2:30pm

Friday - Saturday from 12pm until 3pm

Sunday from 1pm until 6pm

Dinner

Tuesday - Thursday from 5pm until 9:45pm

Friday - Saturday from 6pm until 9:45pm

Chefs & Celebration Menus

Tuesday-Saturday for parties of 16 or fewer.

Private Hire required for larger groups.



Grilled beetroot, almond cream & blackcurrant leaf oil

Hamachi crudo, salted radish, ponzu & seabuckthorn oil

Soused Mackerel, horseradish cream & turnip

Beef tartare, tallow emulsion, macadamia & pickles

Globe artichoke, hen of the wood, cauliflower puree, preserved truffle & wild garlic sauce

Mushroom agnolotti, hazelnut & fermented mushroom sauce

Grilled lemon sole, lobster, carrot & bisque

Venison, squash hot sauce & blood orange sauce

Black forest baked alaska

Hazelnut choux mont blanc

Pumpkin rice pudding souffle with saffron icecream

Ginger & treacle tart with yoghurt icecream

Table chocolate cremeux, rapeseed oil & salt

Creme brulee, roasted fig & fig leaf icecream

Daily cheese

Starter, main & dessert 75

Add canapé / 3 canape per guest / 11.50 per head

Add coffee & treats / 10 per head

Add cheese course for the table / 13.50 per head







Canapé Menu

Available in the bar on private request Monday - Sunday

Fresh Oysters

Bread selection, olive oil & balsamic

Smoked ham & mustard crostini

Grilled beetroot & chive emulsion skewer

Crayfish rye taco, horseradish & pickled shallot

House pork sausage & smoked pork belly

Mrs Kirkham's cheese & winter truffle toast

Lobster & sour cream crustade

Confit duck leg croquettes with honey & plum sauce

Beef tartare, buttered toast & black truffle

Grilled leek & cheddar croquettes

Almond biscuits

Chocolate truffles

Vanilla fudge

Hazelnut choux mont blanc

Ginger & treacle tart



Soused Mackerel, horseradish cream & turnip

Grilled beetroot, almond cream & blackcurrant leaf oil

Chicken liver parfait, brioche & port jelly

Carrot tart tatin, toasted pine nuts & clotted cream

Confit duck leg, blood orange salad

Cod kiev, pea fritter & warm tartare sauce

Beef tartare, tallow emulsion, macadamia & pickles

Ricotta gnocchi, onion & fermented mushroom sauce

Black forest baked alaska

Hazelnut choux mont blanc

Ginger & treacle tart with yoghurt icecream

Creme brulee, roasted fig & fig leaf icecream

Two dishes 33 / Three dishes 39





Chefs Menu
6 course / 110 per head

Chefs snacks



Bread & butter



Hamachi crudo, salted radish, ponzu & seabuckthorn oil



Grilled beetroot, almond cream & blackcurrant leaf oil



Fish of the day



Venison, squash hot sauce & blood orange sauce



Daily British cheese + 14



Hazelnut choux mont blanc



Something for your coffee + 7



Wine Flight + 65



Celebration Menu
8 course / 130 per head

Chefs snacks



Bread & butter



Hamachi crudo, salted radish, ponzu & seabuckthorn oil



Grilled beetroot, almond cream & blackcurrant leaf oil



Fish of the day



Globe artichoke, Hen of the wood, roasted cauliflower puree, preserved truffle & wild garlic sauce



Venison, squash hot sauce & blood orange sauce



Daily British cheese + 14



Hazelnut choux mont blanc



Table chocolate cremeux, rapeseed oil & salt



Something for your coffee + 7



Wine Flight + 85

Please note all menus are a sample & subject to change



TABLE - Bold Street - 0.9 miles

Quality. Traceability. Sustainability. That's the ethos of Table. Ex-pastry chef Remy & his wife Andrea use high quality cocoa beans in small batches to develop deep flavours & smooth texture in the chocolate.

Wards Fish - Birkenhead - 3.6 miles

Fourth-generation fishmongers situated across the River in Birkenhead. With brothers Nigel & Simon at the helm, they consistently supply the North-West with exceptional produce.

Edge & Son Butchers - Wirral - 6 miles

Fifth-generation. The focus of this humble butchers is expressing traditional methods of farming, and with their own slaughterhouse, it allows them to work with rare breeds within a 25 mile radius.

Growing @ Field 28 - Warrington - 19 miles

A pesticide and biocide-free farm. Jan & Kevin Dobbs uphold the commitment to put more into the ground than what is taken out.

La Salle - Croxteth - 3 miles

A local school charity which provides hospitality training to its community. We will be showcasing their plot-to-plate initiative with fresh produce helping shape our seasonal menus here at NORD. A voluntary 1.00 will be added to your final bill, with each penny directed to help fund the academy.

Allow our chefs to tailor the evening for you and your guests, with a seasonal tasting menu.
Featuring locally sourced ingredients & NORD's signature style of cooking.

Chef's Choice Menu

6 courses

110 per guest

Celebration Menu

8 courses

130 per guest

Add a flight of wines from a range of local suppliers, carefully
curated to pair alongside your menu.



Oyster

Grilled oyster, smoked cream & grilled onion

Bread & Butter

Petit lucques olives

Smoked & glazed ham with mustard

Grilled leeks & sour cream

Crayfish rye taco, horseradish & pickled shallot

House pork sausage & smoked pork belly

Mrs Kirkham's cheese & winter truffle toast

Grilled beetroot, almond cream & blackcurrant leaf oil

Lobster roll

Hamachi crudo, salted radish, ponzu & sea buckthorn oil

Soused mackerel, horseradish cream & turnip

Carrot tart tatin, toasted pine nuts & clotted cream

Egg royal, roasted onion broth, chive & winter truffle

Beef tartare, tallow emulsion, macadamia & pickled cucumber

Globe artichoke, Hen of the wood, roasted cauliflower puree, preserved truffle & wild garlic sauce

Mushroom agnolotti, hazelnut & fermented mushroom sauce

Grilled lemon sole, lobster, carrot & bisque

Chicken, KFC, black garlic butter sauce, walnut, yuzu kosho emulsion & grilled fresh onion

Duck breast, truffle endive, celeriac & jus

Venison, squash hot sauce & blood orange jus

Edge & Son market cut

Wards Fish whole daily market catch

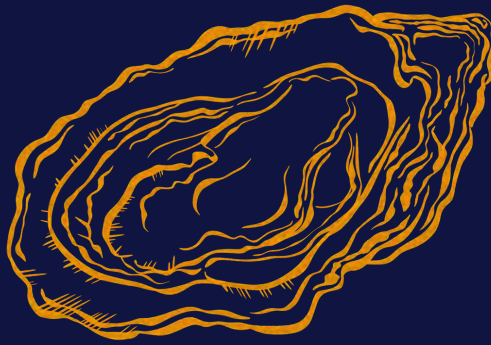
Hand-cut chips

Mixed leaf salad

Confit potatoes & smoked cream

Seasonal buttered vegetables





Events at NORD

Throughout the festive period we'll be running a variety of events in our stunning wrap-around bar. We invite you to discover a our curated and seasonal cocktails that honour the fresh, locally sourced produce and flavours.

Oysters & English Sparkling

Join us in the bar for an evening of freshly shucked oysters and English sparkling wine from Henners Vinyard.

Thursday 5-7pm
Walk-in's welcome

Söndags

End the week with cocktails, snacks and smooth sounds from our resident DJ Mick Williams & a line up of guests.

Sundays 7pm-late
Free tickets available via Eventbrite

Private Hire

From festive lunches to evening gatherings, NORD offers a refined setting for private events. Tucked within The Plaza, our bar lends itself perfectly to more intimate celebrations, with smaller plates & a drinks list built for the occasion. For larger events we offer exclusive hire: complete with bespoke menus, thoughtful canapés and an extensive selection of wines - all served with our signature style of hospitality.



On the south-facing slopes of the Schapenberg sits Waterkloof, a regenerative farm, vineyard & winery producing truly fine wine with a defining sense of origin.

53 hectares of the 100 hectare farm are dedicated to vines, whereas the other half is aside to preserve the rare and abundant natural vegetation, fauna and flora.

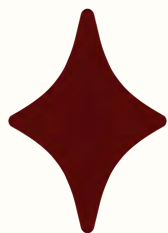
In 2008 Waterkloof was awarded Champion Status by the World Wildlife Fund's Biodiversity & Wine Initiative.

NORD is excited to showcase the wines of Waterkloof this festive season.

	125ml	btl
Circumstance Cape Coral Rosé 2023		
Stellenbosh, South Africa - Mourvèdre	8	40
Seriously Cool Cinsault 2023		
Stellenbosh, South Africa - Cinsault	8.50	46
Circumstance Chenin Blanc 2024		
Stellenbosh, South Africa - Chenin Blanc	9	49
Waterkloof Sauvignon Blanc 2023		
Stellenbosh, South Africa - Sauvignon Blanc		60
Waterkloof Boreas 2020		
Stellenbosh, South Africa		
Cabernet Franc / Merlot / Petit Verdot		80







This festive season, give a gift worth savouring.

Our gift vouchers offer a taste of NORD - from drinking & dining experiences to exceptional tasting menus.

Vouchers start from £30.

Get the christmas shopping done early.
E-Vouchers are now available to purchase at
www.nordrestaurant.co.uk

Or purchase one of our beautifully designed gift cards directly from the restaurant. Making the perfect gift to hand to someone special this christmas.

Get in touch at hello@nordrestaurant.co.uk



NORD ✦