





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 2026.

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Opening Hours

Lunch: Tuesday – Saturday: 12pm – 3pm

Dinner: Tuesday – Saturday 5pm – 9.30pm

Sunday: 12pm – 8pm

Chefs & Celebration Menus

Tuesday-Saturday for parties of 16 or fewer.

Private Hire required for larger groups.

Private Hire

The team at NORD are here to make this a Christmas to remember, with support every step of the way. For special requirements or larger celebrations, full private hire is available Monday to Sunday, with a dedicated team member ready to help plan and organise your event. To enquire, please contact hello@nordrestaurant.co.uk



By Executive Chef, Daniel Heffy.

At NORD, we are committed to sourcing exceptional ingredients with a focus on seasonality, provenance, and sustainability. We work closely with trusted local producers and suppliers wherever possible to ensure transparency, traceability, and the highest quality across our menu.

Our fish are wild, native, and sustainably caught by day boats using carefully selected, low-impact fishing methods.

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.

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 one pound per person charitable donation will be added to your bill to support La Salle.

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

Add on NORD's classic dishes: 2 courses / 20 per guest

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



Winter al a carte (Christmas menu)



Oysters
Grilled oyster with béarnaise

6.50 (po)

Caramelised onion parkerhouse roll & whipped brown butter
Grilled prawn skewer with garlic butter
Smoked trout, dill sour cream with blini's
Ox cheek croquettes with horseradish emulsion
Mrs Kirkhams cheese & winter truffle toast

Grilled beetroot, qjoblanco, toasted almond & herb oil
Lobster roll
Tuna crudo, radish, confit ginger, bottarga, ponzu & shiso
Carrot tarte tatin, sherry vinegar caramel, pickled cranberries, pine nuts & goat's cheese cream
Beef tartare, macadamia, Parmesan butter, tallow & pickled cucumber
Chawanmushi, grilled crab, dashi, pork jowl & chive

Mushroom agnolotti, Jerusalem artichoke, hazelnut & fermented mushroom sauce
Turbot, vin jaune butter sauce, blue mussel & poached fennel
Roasted parsnip, purée, grilled cabbage leaves, jus & aleppo pepper oil
Grilled Venison, charred cabbage leaves, confit carrot, hot sauce & jus
Sirloin, pomme Anna & cafe de Paris butter sauce

Whole chicken, KFC, fermented fennel butter sauce & greens
Whole plaice, confit garlic, chive & poached baby onions
Beef wellington, wild mushroom, crushed Jerusalem artichoke & horseradish (limited availability)
Cote de boeuf
Market cut
Market fish

Chips
Crushed potatoes with smoked cream
Grilled seasonal greens with roasted yeast cream
Mixed leaf salad

Hazelnut & chocolate eclair Mont Blanc
White chocolate & orange bread & butter pudding with chocolate ice cream
Mince pie & Ginger tart with clotted cream ice cream
Eggnog & honey Millefeuille
Winter berry & vanilla baked Alaska
3 cheese plate, chutney, fruit loaf



NORD⁺ Seasonal Pre Fix



Focaccia with whipped brown butter



Grilled beetroot, ajoblanco, toasted almond & herb oil

Smoked trout, dill sour cream, pickles & rye bread

Beef tartare, macadamia, Parmesan butter, tallow & pickled cucumber

Mrs Kirkhams cheese & winter truffle toast



Grilled salmon, mussel beurre blanc, dill & confit potato

Spatzel, chestnut cream, apple & pickled cranberries

Turkey leg, boudin blanc, chanterelle, grilled leeks & brown sauce

Braised ox cheek, pomme Anna & cafe de Paris butter



Chips

Crushed potatoes with smoked cream

Grilled seasonal greens, roasted yeast cream

Mixed leaf salad



Hazelnut & chocolate eclair Mont Blanc

White chocolate & orange bread & butter pudding with chocolate ice cream

Mince pie & ginger tart with clotted cream ice cream

2 cheese plate with chutney & fruit loaf

Available

Tuesday - Friday 12pm - 2:30pm / 5pm - 6:30pm

Saturday 12pm - 2:30pm

2 courses £42 3 courses £48

If you have any allergies or intolerances please inform a member of the team before ordering

Please note a discretionary 10% service charge will be added to your bill

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Chef's Festive Menu



Chefs Snacks



Caramelised onion Parkerhouse roll & whipped brown butter



Tuna crudo, radish, confit ginger, bottarga, ponzu & shiso



Chawanmushi, grilled crab, dashi, pork jowl & chive



Turbot, vin jaune sauce, caviar & walnut



Grilled Venison, charred cabbage leaves, confit carrot, hot sauce & jus



British cheese selection



Beetroot & liquorice



Textures of table chocolate

£110 per person

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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