

BRASSERIE

CHRISTMAS SEASON

3 COURSE MENU

(Parties of 8 or more people
Between 20th November & 22nd December)

Bread & Butter

Warm Home Baked Artisan Rye Bread Roll with Sea Salt Crystal Butter

STARTERS

Salmon Ceviche

Avocado, Sweet Potato
Pickled Cucumber
& Smoked Crisp Quinoa

Duck Liver, Brandy & Port Parfait

Toasted Brioche, Pear Pecan Cornichon,
Celery & Chicory Salad

Broccoli, Kale & Garlic Soup

Toasted Almonds, Pea Shoots
& Crostini (Vegan)

MAINS

Steamed Sea Bass
& Prawn Dumplings

Soy, Chilli, Ginger &
Spring Onion, Carrot Pure &
Tenderstem Broccoli

Roasted Turkey Ballotine

Sage Stuffing, Roasted Root Vegetables,
Toulouse Pigs in Blankets, Brussel Sprouts,
Cranberries & Madeira Jus

Homemade Tagliolini

Black Truffle & Porcini Sauce
Samphire, Green Kale, Broccoli
& Aged Parmesan

- Extra Sides -

Baby Gem, Fresh Avocado, Red Onion
ExtraVirgin Olive Oil & Lemon (Vegan) 7

Wild Rocket, Raw Cabbage,
Tomatoes, Red Onion, Mint,
ExtraVirgin Olive Oil & Lemon
(Vegan) 6/11

Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 7

Truffled Mash Potatoes
(Veggie) 7

Sautéed Girolles & Shimeji Mushrooms
Garlic & Parsley (Vegan) 9

Steamed Basmati Rice
with Kaffir Lime Leaf, Ginger, Chilli
& Crispy Onion (Vegan) 6

Triple Cooked Chips with Sage
(Veggie) 6

DESSERTS

Chocolate Fondant

Salted Caramel Ice Cream

Halva

Espresso Sauce, Pistachios,
Summac & Pistachio Ice Cream
(Vegan)

Panettone

Bread & Butter Pudding

Brandy Ice Cream

Artisan Cheese Selection

Homemade Pumpkin & Sunflower Seed Crackers, Grapes & Red Onion Marmalade (+£3.50)

£59 Per Person

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. 12.5% discretionary service charge will be added to your bill.