

BRASSERIE

CHRISTMAS SEASON
3 Course Luxury Menu

(For Parties of 8 or more people between 18th November & 20th December 2026)

Bread & Butter

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

STARTERS

Baked Scallops & Prawns

Creamed Leeks, Samphire
Smoked Paprika & Herb Crust

Guinea fowl
& Mushroom Lasagne

Truffled Leeks, Celeriac Veloute
& Red Wine Jus

Brussel Sprout, Comté Cheese
Spring Onion & Saffron Quiche

Salad of Beetroot, Chicory, Watercress
Toasted Hazelnuts & Clementine Dressing
(Vegan option available)

MAINS

Miso Black Cod

Steamed Basmati Rice with
Kaffir Lime Leaf, Ginger, Chilli
& Crisp Onion

Argentinian Black Angus
Fillet Steak & Ox Check

Truffled Mash Potatoes, Swiss Chard
Grilled Shallots & Truffled Jus
(+ £5 Supplement)

Roasted Turkey Ballotine

Sage Stuffing, Roasted Root Vegetables
Toulouse Pigs in Blankets
Brussel Sprouts, Cranberry Sauce
& Truffle Jus

Nut Roast Wellington

Sage Stuffing, Roasted Root Vegetables
Brussel Sprouts, Cranberry Sauce
Roasted Red Onion & Truffle Jus

- Extra Sides -

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

Wild Rocket, Raw Cabbage
Tomatoes, Red Onion, Mint
Extra Virgin Olive Oil & Lemon
(Vegan) 7/12

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

Roasted Baby New Potatoes & Dill
(Vegan) 7

Truffled Mash Potatoes
(Veggie) 7

Pommes Frites
Herbs de Provence
(Veggie) 7

Sautéed Shimeji Mushrooms
Garlic & Parsley (Vegan) 11

Steamed Basmati Rice
with Kaffir Lime Leaf, Ginger, Chilli
& Crispy Onion (Vegan) 7

Baked Sweet Potato
Chervil, Lime & Maldon Salt
(Vegan) 7

DESSERTS

Chocolate Fondant

Salted Caramel Ice Cream

Halva

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

Festive Sticky Toffee Pudding

Brandy & Balinese Vanilla Ice Cream

Artisan Cheese Selection

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

£79 Per Person

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

13.5% discretionary service charge will be added to your bill.