



BRASSERIE

CHRISTMAS EVE MENU 2023

THREE Courses £45.90

French Onion Soup with gruyere cheese and thyme croutons (v)

Goat's Cheese Croquette Salad with Baked beetroot, roast pepper and walnut pesto, rocket v

Treacle Smoked Pig Cheeks in its own gravy with Parsnip puree and crisps

Tender fried crispy Calamari with Squid ink & garlic mayo, watercress and lemon

Crispy Camembert in kadaifi pastry, with tomato & chilli chutney, frisee and walnut salad (v)

Smoked Ham hock and Partridge Terrine, poached Pears, crispy sour dough

Home cured Salmon Gravadlax, potato salad, salt baked Beetroots, citrus, dill and mustard vinaigrette (gf)

Miso glazed Aubergine with minted smoked Babaganush, tahini sauce, pomegranate toasted almonds (vegan) (gf)

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Chargrilled Angus Ribeye Steak, creamy mash, black pepper & light blue cheese sauce

Stuffed Turkey Ballotine wrapped in Pancetta, Fondant potato, mushroom fricassee, cranberry compote

Pan fried Salmon fillet, crab bisque, roasted new potatoes, braised fennel, crab rouille

Bœuf Bourguignon with mashed potatoes and buttered petit poise, horseradish crème fraiche

Pan Roasted fresh Halibut, Cauliflower puree, Girolle Mushrooms, Foie gras butter, red wine jus

Roast Duck Breast, Dauphinoise Potatoes, braised Chicory, torched mandarin, orange jus

Gruyere Cheese, Mushroom and Spinach open Pie, chive veloute, mash and sauteed Savoy cabbage (v)

Roast Rump of Lamb with shank croquette, dauphinoise potatoes, tender stem broccoli and anchovy aioli

Pan fried Gnocchi, mushroom duxelles, baby spinach, roasted turmeric squash, chestnuts and pecans (vegan)

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Classic Banoffee Pie

Chocolate Mousse (gf)

Raspberry Crème Brûlée (gf)

Sticky Toffee Pudding with salted caramel ice cream

Blackberry and Apple Crumble with vanilla ice cream

Pierre Victoire Minced Pie Sundae

Warm Apple Tarte Tatin

Selection of French Fromage with Christmas chutney and crackers (gf)