



# Christmas

IN THE BRASSERIE

## **Chef's Soup of the Day**

crusty bread

## **Salted Cod Cheek Croquette**

lemon aioli, lemon dressed salad

## **Game Terrine**

apple & date chutney, crisp sourdough, truffle vinaigrette

## **Goats Cheese & Braised Orange Chicory Tart**

sherry vinegar glaze

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## **Roasted Bronze Turkey**

homemade stuffing, chipolata sausage, duck fat roast potatoes, creamy mash, seasonal vegetables, rich pan gravy

## **Slow Cooked Blade Steak**

fondant potato, braised red cabbage, honey roasted root vegetables, port sauce

## **Herb Crusted Fillet of Hake**

polenta & sweetcorn chowder

## **Wild Mushroom, Spinach & Ricotta Wellington**

roast potatoes, seasonal greens, herb cream sauce

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## **Traditional Christmas Pudding**

homemade brandy sauce

## **Chocolate Orange Tart**

mulled wine berry compote, caramel ice cream

## **Selection of Cheese**

savoury biscuits, chutney, grapes & celery

**LUNCH, 12noon – 2.30pm** Monday to Saturday (£26.50)

**DINNER, 6pm – 9pm** Monday to Thursday (29.50)

*Available from Wednesday 1<sup>st</sup> – Thursday 23<sup>rd</sup> December*