

FESTIVE & BOXING DAY MENU

ROAST PARSNIP & APPLE SOUP (V) Parsnip crisps, crispy sprouts (vegan option available)

SCOTTISH SMOKED SALMON & HORSERADISH CRÈME FRAÎCHE Capers, lemon, toasted ciabatta

NORTH ATLANTIC PRAWN COCKTAIL Classic cocktail sauce, sourdough

CHARRED FIG, WHIPPED GOAT CHEESE & BEETROOT SALAD (V) Rainbow beetroot, red wine & cranberry purée, lemon oil, toasted sourdough, pumpkin seeds

DUCK LIVER PARFAIT & SOUR CHERRY' Pickled shallots, toasted brioche

MAINS *****

BROWNS FESTIVE TURKEY Cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus

FILLET OF SEA BASS Sautéed heritage potatoes, red peppers, black olive tapenade, salsa verde

BRAISED BLADE OF BEEF Buttered mash, maple roast carrots, crispy fried onions, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, black garlic sauce

BUTTERNUT SQUASH, GNOCCHI, BROWN BUTTER & BASIL PESTO (V) Torn mushrooms, Roscoff onions, ricotta, toasted pumpkin seeds

MAPLE & CINNAMON GLAZED PORK BELLY Sage mash, winter greens, brandy & Pink Lady jus, crackling

ROOT VEGETABLE WELLINGTON (VE) Garlic & thyme roast potatoes, butternut squash, wilted spinach

DESSERTS

CHRISTMAS PUDDING (V) Vanilla bean custard, brandy butter

DARK CHOCOLATE TORTE (V) Brandy snap basket, white chocolate & raspberry ice cream, raspberries

APPLE, BLACKBERRY & AMARETTI CRUMBLE (V) Ginger ice cream (vegan option available)

SALTED CARAMEL PROFITEROLES (V) Fresh berries, toffee sauce

LEMON MERINGUE TART (V) Raspberry sorbet

TO FINISH *****

BRITISH CHEESE BOARD (V) (5 supplement) Assorted biscuits, green tomato chutney, fig, celery

THREE COURSES • 42 PER PERSON

Join us Monday or Tuesday, midday to 5pm, until 12th December for our early week offer: Two courses for 33 per person, three courses for 37 per person

