

# Brasserie Festive Menu

## Throughout December

Mild spiced root vegetable soup, golden raisins SU-M

Smoked mackerel rillettes,  
cucumber noodles, caviar and lemon dressing F-M-SU

Chicken liver parfait, apple chutney, £ brioche SU-M-G-E-MU

Haddock beignet, creamed leeks £ its own veloute F-M-G-E-SU

Pulled ham hock, crispy hen's egg, honey mustard dressing G-E-MU-SU

Mulled wine poached pear, blue cheese mousse, roasted chestnuts M-NU-SU

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Pan-fried hake supreme, spiced lentils, wilted spinach, crispy shallots  
F-SU-M-G

Roulade of turkey, parsnip puree, sprouts, fondant potato, chipolatas, roast gravy  
NU-M-G-SU-C

Braised blade of beef, truffled mash, caramelised onion, braised carrots, red wine jus  
SU-M-C

Slow cooked venison haunch, haggis croquettes, braised red cabbage, redcurrant jus  
SU-G-C-E

Roasted vegetable £ spinach strudel, chestnut £ cranberry salad  
E-M-G-NU

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Christmas pudding parfait, warm Amaretto sauce M-E-G-SU-NU

Dark chocolate marquise, coffee ice cream M-G-E-SU-S

Spiced plum sponge, yoghurt sorbet SU-M-E-G

Tonka bean brulée, ginger bread M-SU-E-G

Pear £ almond frangipane tart, winter spiced ice-cream G-E-M-SU

Selection of cheeses, chutney £ biscuits E-M-SU-G-C  
(add as an additional course for £5.00 per person)

F-FISH, E-EGGS, L-LUPIN, MO-MOLLUSCS, S-SOY, M-MILK, C-CELERY, MU-MUSTARD, G-GLUTEN,  
P-PEANUTS, SE-SESAME, NU-TREE NUTS, CR-CRUSTACEANS, SU-SULPHUR DIOXIDE

IF YOU HAVE ANY FOOD INTOLERANCES OR DIETARY REQUIREMENTS PLEASE SPEAK  
TO A MEMBER OF OUR STAFF BEFORE ORDERING.