

◆ 1772 BRASSERIE ◆

THE RETREAT - PARTY MENU

Starters

Roasted Carrot & Coconut Soup (ve)
cumin yoghurt, sambar spiced granola [G,Mu,C,SD]

Brandy Infused Duck Liver Pate
caramelised onion chutney, toasted brioche [G,E,M,Mu,SD]

Cold Water Prawn Cocktail
bloody marierose, fresh lemon, dill pickled cucumber [G,Cr,Mo,F,E,C]

Mains

Slow-Braised Shin of Beef
celery fries, caramelised roscoff, bordelaise sauce [C,SD,G]

Potato Gnocchi, Wilted Spinach (ve)
feta cheese, black olive crumb & confit red peppers [G,Mu]

Chicken Milanese
lemon dressed rocket, marinated tomato & parmesan [G,E,M,SD]

Pan Fried Fillet of Sea Bream
roasted baby gem, herbed new potatoes & burnt butter hollandaise [F,E,M,SD]

Sides For Four People - £12 each

Asparagus, Edamame &
Petits Pois [So,M]

Garden Salad &
House Dressing [SD] (ve)

Warm Bread & Butter [G,M]

Salted Fries [G] (ve)

Pudding

Plant-based Vanilla Cheesecake (ve)
forest fruit compote, black currant sorbet [So,G]

Lemon Meringue Tart
torched meringue & raspberry sorbet [G,E,M,SD]

Goopy Chocolate Nemesis
salted caramel, passion fruit sorbet [E,M,So]

Cheese Platters For Four People £28

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

