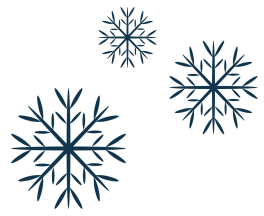


SOPWELL
HOUSE



Brasserie Festive Dining Menu

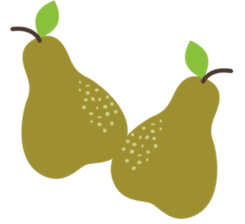
Starters

Secret smoke house smoked salmon (DA,FI,GL,SD)
Pickled cucumber, dill crème fraiche, homemade soda bread

Goats' cheese croquette V (DA,EG,GL,NU(Almonds),SD)
Romesco sauce, smoked almonds, crispy rocket

Winter squash and quinoa salad VE (SD,SS)
Beluga lentils, roasted vegetables, parsley, baby spinach

Chicken liver parfait (CE,DA,EG,GL,MU,SD)
Plum chutney, brioche bread



Mains

Roast salmon (DA,FI)
Artichokes, leeks and lemon butter sauce

Chicken supreme (DA,SD)
Baby gem, mash, chicken sauce

White Bean Cassoulet VE (SD)
Courgette, leeks, onions and pesto

Traditional Bronze Turkey (CE,DA,GL,NU,SD)
Cranberry and orange stuffing, roast potatoes, roast root
vegetables, Brussels sprouts, pigs in blankets, roast gravy

Desserts

Traditional Christmas pudding (DA,EG,GL,SD,SO)
Brandy sauce
(Gluten free & Vegan option available on request)

Caramalised apple and almond tart (DA,EG,GL,NU(Almond))
Chantilly cream

Classic crème brulee (DA,EG)

ALLERGENS

(CE) Celery, (CR) Crustacean, (DA) Dairy, (EG) Eggs, (FI) Fish, (GL) Gluten, (LU) Lupin,
(MO) Mollusc, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SD) Sulphur Dioxide, (SO) Soya,
(SS) Sesame Seeds, (V) Vegetarian, (VE) Vegan

