



STARTERS

CHICKEN LIVER PARFAIT

Apple & blackberry chutney, toasted brioche

SEVERN AND WYE SMOKED AND CONFIT SALMON TERRINE

Horseradish chantilly, fine salad, crispy bread

ROASTED TOMATO AND BELL PEPPER MINISTRONE (VE)

Winter vegetables, pesto

CRISPY BREADED HAM HOCK

Montgomery cheese, chorizo & apple cider puree

MAINS

ROAST SALMON

Charred courgette, tomatoes, & olives, green pesto

SUFFOLK BRONZE TURKEY

Cranberry and orange stuffing, roast potatoes, roast root vegetables, Brussels sprouts, pigs in blankets, roast gravy

LAMB PIE

Red wine braised lamb shoulder, peas & carrots

BUTTER BEANS (VE)

Baby carrots, Brussels sprouts, chestnut & pine nut crumble

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

BLACK FOREST YULE LOG

Cherry compote

CASHEW AND ORANGE CAKE (VE)

Mango sorbet

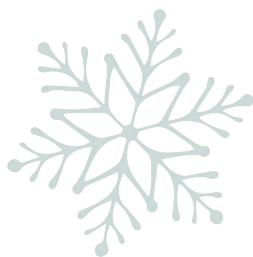
BAILEYS CRÈME BRÛLÉE

Caramelised sugar crust

ALLERGENS, DIETARIES AND SERVICE

For all allergen information please speak to a member of the team. Information on all dietary information can be found by scanning the QR code.

All prices are in sterling and are inclusive of VAT at the standard rate. A discretionary service charge of 12.5% will be added to your final bill.



THE
BRASSERIE

2025
FESTIVE DINING MENU

Available 1st December to 23rd December

Lunch available Monday - Saturday - £39 pp

Dinner available Sunday - Friday - £45 pp