

CHRISTMAS PARTY MENU

39.50 per person for 3 COURSES

STARTERS

HARICOT BEAN SOUP (ve)
truffled girolles & parsley

TERRINE GRAND-MERE
apple & prune chutney, soused cucumber, garlic crouton

DEVON CRAB CROQUETTE
brown crab sauce, winter coleslaw & seaweed

ROASTED BEETROOT & CONFIT ONION TART (v)
beetroot & balsamic reduction, watercress & pickled beetroot salad, goat's curd | (ve) without goat's curd

MAINS

STICKY BEEF with COCONUT RICE
braised carrots, crispy shallots

DUCK LEG CONFIT with MADEIRA SAUCE
Dauphinoise potato, red onion marmalade

WOODLAND-RAISED BRONZE TURKEY
chestnut stuffing, Brussels sprouts, rissole potatoes & port gravy

PAN-FRIED SEA BREAM
prawn potatoes, prawn & white wine sauce, wilted kale

ARTICHOKE & TRUFFLE RAVIOLI (ve)
wild mushroom fricassée, Jerusalem artichoke velouté

DESSERTS

BASQUE CHEESECAKE (v)
poached autumn berries

BLACKCURRANT MOUSSE (ve)
blackcurrant compote, violet fragments

DARK CHOCOLATE MARQUISE (v)
black cherry compote, whisky cream

APPLE & BLACKBERRY CRUMBLE (v)
vanilla ice cream | (ve) with vegan custard

FILTER COFFEE or TEA

Optional cheese course with accompaniments
(instead of dessert +4.00 or as an extra course 12.95)



(v) suitable for vegetarians (ve) suitable for vegans

Some of our dishes may contain shot fragments, broken crab shell or fish bones. For allergens & calories, please scan the QR code. Our usual service charges will apply.

CHRISTMAS DAY MENU

99.95 per person for 6 COURSES & a glass of Buck's Fizz (49.95 for children aged 12 or under)

ROASTED MUSHROOM & CEP CREAM SOUP (ve)
wild mushroom crostini

STARTERS

JERUSALEM ARTICHOKE RISOTTO (ve)
artichoke crisp, toasted hazelnuts, artichoke velouté, chive oil

DUO of CHALKSTREAM TROUT
classic gravadlax & smoked potted trout, horseradish cream, dill pesto, trout caviar

MAINS

GRESSINGHAM DUCK SUPREME
blackberry sauce, duck leg croquette, Dauphinoise potato, poached blackberries

WOODLAND-RAISED BRONZE TURKEY
chestnut stuffing, Brussels sprouts, rissole potatoes & port gravy

BEETROOT WELLINGTON (ve)
truffle sauce, roasted shallot, braised chestnut, roasted butternut squash

MONKFISH, SCALLOP & SHELLFISH RAGOUT
vegetable spaghetti & seaweed, white wine sauce

PEAR SORBET (ve)
poached pear compote, pear liqueur

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (v)
brandy anglaise, black cherry compote, brandy butter

RASPBERRY CRANACHAN (ve)
whisky cream, hazelnut, pistachio & almond crumble

GILT CHOCOLATE FEUILLETINE (v)
chocolate sauce, praliné Anglaise, griottine cherries

FESTIVE CHEESE SELECTION
Cropwell Bishop Stilton, Barber's 1833 Vintage Reserve Cheddar & truffled Brillat-Savarin with accompaniments

FILTER COFFEE or TEA & MINCE PIE

OUR FESTIVE FAVOURITES

A handpicked selection of wines that best complement our Christmas dishes...

RED

GOOD: MERLOT (ve)
Le Tuffeau. France / 29.95
FRESH, BLACK PLUM, SMOOTH

BETTER: MALBEC (ve)
Punto Alto. Argentina / 38.95
DARK FRUIT, BLACK CHERRY, SPICY

BEST: RIOJA RESERVA (ve)
Azabache. Spain / 48.00
RED FRUIT, SMOOTH, VANILLA

WHITE

GOOD: CHARDONNAY
Hamilton Heights. Australia / 28.95
RIPE PEACH, TROPICAL FRUIT, SMOOTH

BETTER: SAUVIGNON BLANC
Turning Heads. New Zealand / 38.95
PASSION FRUIT, AROMATIC, GOOSEBERRY

BEST: GAVI (ve)
Tenute Neirano. Italy / 42.95
CITRUS FRUIT, WHITE BLOSSOM, ELEGANT

SAVE WHEN YOU PRE-ORDER

Enjoy 6 BOTTLES FOR THE PRICE OF 5 of the same wine from our recommended wines

Enjoy 10.00 OFF Lanson Père et Fils (ve) (usual price 59.95)
or 20.00 OFF Lanson Le Rosé (ve) (usual price 79.95)

BRASSERIE BLANC



Brasserie Blanc



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