brismas



PARTY NIGHTS MENU

Roasted parsnip and cauliflower soup (VG/GF) Cauliflower crisp

Chicken, leek and apricot terrine (GF)

Chutney & mixed leaves

Salmon gravlax (GF)

•Goat's cheese mousse, beetroot, rocket & pickled shallot salad

All served with a fresh crusty bread roll (GFO)



Traditional roast turkey (GFO)

arlic & rosemary roast potatoes, maple syrup roasted parsnip and carrot, honey glazed pigs in blankets, sausage & cranberry stuffing

Nut roast (VG/GF)

Garlic & rosemary roast potatoes, roasted maple syrup parsnip & carrot

Braised featherblade of beef (GF)

Mashed potatoes, maple syrup roasted parsnip & carrot

Pan roasted hake (GFO)

Bubble & squeak potato cake, crispy kale, & beurre blanc sauce

I served with pancetta brussel sprouts, tenderstem broccoli & red cabbage



Christmas pudding (V/VGO/GFO)

Frosted red currants & brandy sauce

Cointreu crème brûlée (V/GFO) Candied orange & shortbread

Chocolate torte (VGO/GF) Raspberry coulis & clotted cream



Coffee & mints to finish

Some of our meals may contain gluten and other allergens. If you have a food allergy or intolerance, please ask for more details and we will be happy to assist.

V = Vegetarian VG = Vegan GF = Gluten free VO | VGO | GFO = Vegetarian | Vegan | Gluten free option available. Please ask a member of staff