BURNT UMBER
BRASSERIE

FESTIVE CHRISTMAS MENU

STARTERS

BAKED PEAR DELIGHT

Sweet baked pears drizzled with maple syrup, creamy blue cheese, and crunchy toasted nuts. (Vegetarian, GF)

OR

PRAWN COCKTAIL BLISS

Succulent prawns on toasted brioche with crisp lettuce, marinated tomatoes, and velvety Marie Rose sauce. (GF on request)

OR

WILD MUSHROOM & SWISS CHEESE GRATIN

Earthy wild mushrooms and creamy Swiss cheese, baked to golden perfection. (Vegetarian)

MAINS

HERB-INFUSED TURKEY ROULADE

Tender turkey roulade infused with fragrant mixed herbs

OR

NUT ROAST EXTRAVAGANZA

Hearty nut roast complemented by sweet glazed parsnips.

(Vegetarian)

ACCOMPANIMENTS:

Golden roast potatoes, black pepper-honey parsnips and carrots, Brussels sprouts, Yorkshire pudding, stuffing, Port-Cranberry sauce, and rich gravy.

DESSERTS

TRADITIONAL MINCE PIE

Spiced fruit-filled pie served warm with crème fraîche

OR

DECADENT CHOCOLATE MOUSSE CAKE

Layers of velvety chocolate mousse for indulgent bliss.

OR

ZESTY LEMON CAKE

Light and refreshing lemon cake, a perfect sweet finish.

THREE-COURSE CHRISTMAS MENU WITH A COMPLIMENTARY GLASS OF PROSECCO ONLY £45.00 PER PERSON
CELEBRATE WITH US THIS FESTIVE SEASON!