

## CHRISTMAS DAY MENU

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£90 PER PERSON

Celeriac soup *scallop & black pudding*

Salt baked heritage carrots *sprouted grains,  
whipped feta, pomegranate dressing*

Venison tartare *sloe gin jam, sourdough crisp, wood sorrel*

Lobster & crab salad *gem hearts, Bloody Mary dressing*

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Caldecott Farm free-range bronze turkey *cranberry & orange stuffing,  
bread sauce, Christmas trimmings*

Honey glazed Suffolk pork rack *creamed turnips, cabbage, spiced pear*

Salmon en croûte *buttered leeks, caviar & champagne sauce*

Cranberry & pistachio nut roast *roasted ceps, butternut squash & sage cream*

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Traditional plum pudding *brandy custard, candied redcurrants*

Caramel panna cotta *gingerbread*

Mulled winter fruits *cinnamon ice cream*

Chocolate tart *kumquats, bergamot ice cream*

Supplement of £12 pp

Tasting of La Fromagerie cheeses *spiced fruit chutney, toasted walnut bread*

Some of our menu may contain nuts, seeds & other allergens. Wines may contain sulphites.

For further details please ask your server. Our fish is responsibly caught from sustainable sources. Consuming raw or undercooked meats, poultry, sea food, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

108 BRASSERIE