



## CHRISTMAS DAY MENU

£145 per person

*Including a glass of Champagne*

Chefs' choice of canapes

### STARTERS

Roasted celeriac velouté, *shaved winter truffle, butter brioche croutons, sage oil* V/VE

108 Gin & beetroot cured Scottish salmon, *dressed crab salad, brown shrimp, cucumber, avocado, toasted sourdough crisps*

Smoked venison carpaccio, *parsnip, salted thyme roasted beetroots, pickled baby onion, pecorino*

### MAINS

Fillet of Surrey beef, *short rib wellington, crispy potato pave, caramelised onion, wild mushrooms, port red wine jus*

Caldecott free range bronze turkey, *sage & onion stuffing, maple glazed pigs in blankets, cranberry sauce, Christmas trimmings*

Herb crusted halibut fillet, *braised fennel & lobster risotto, champagne butter sauce, Exmoor caviar, sea herbs*

Butternut squash, chestnut & gruyere pithivier, *braised king oyster mushroom and Christmas trimmings* V

Mulled wine sorbet

### DESSERTS

Traditional plum pudding, *brandy custard, candied red currants* V

Baileys & pistachio tiramisu, *homemade brandy snaps* V

Blood orange & ginger cheesecake, *yoghurt sorbet* V

### CHEESE SUPPLEMENT

La Fromagerie British cheese selection, *cranberry & orange chutney, toasted seeded crackers* V | £15 supplement

Coffee and Petit fours V

V Vegetarian | VE Vegan | GF Gluten Free

*Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices inclusive of VAT.*

108 BRASSERIE