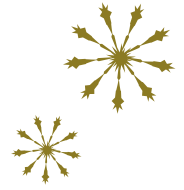


# 108 BRASSERIE



## CHRISTMAS DAY MENU

£155 per person | Including a glass of Champagne

*Please select one dish each from the starters, mains & desserts*

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Chefs' choice of canapés

### STARTERS

Roasted Jerusalem Artichoke Soup ✓

*Crispy onions, shaved truffle, pecorino, sage oil*

108 Lobster & Prawn Cocktail

*Brown shrimp, avocado, smoked paprika, chives, fresh lemon, grilled sourdough bread*

Smoked Duck & Chicken Terrine

*Salt baked heritage beetroots, endive & blood orange salad, toasted brioche*

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### MAINS

Caldecott Free Range Bronze Turkey

*Sage & onion stuffing, maple glazed pigs in blankets, cranberry sauce, Christmas trimmings*

Fillet of Surrey Beef

*Short rib rosti, wild mushroom & herb galette, honey glazed baby carrots, port red wine jus*

Fillet of Wild Seabass

*Celeriac purée, braised chicory, roasted Hasselback potatoes, Beurre Blanc sauce, samphire*

Nut Roast Wellington ✓

*Goats' cheese, cranberries, butternut squash, spinach, Christmas trimmings*

Gin & Tonic Sorbet

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### DESSERTS

Traditional Christmas Plum Pudding, brandy sauce, candied red currants ✓

Whiskey & Chocolate Cremeux, coffee & salted caramel ice cream ✓

Clementine & Gingerbread Trifle, homemade brandy snaps ✓

Mulled Wine Pear Tart Tatin, toasted almond ice cream ✓

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### CHEESE SUPPLEMENT

La Fromagerie British Cheese Selection ✓ | £18 supplement

*Cranberry & orange chutney, toasted seeded crackers*

Coffee & Petit Fours ✓

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