



BRASSERIE  
**BLANC**



**CHRISTMAS MENU £25**

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Sweetcorn and roast pepper chowder  
*Crème de poivrons rouges au maïs*

Ham hock and sultana terrine  
*Terrine de jarret de porc*

Goat's cheese and almond risotto  
*Risotto au fromage de chèvre*

Hot smoked salmon, horseradish cream  
*Saumon fumé à chaud au raifort*

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Slow braised Aberdeenshire beef steak, smooth parsnip mash  
*Bœuf Lyonnaise*

Saute of squid, gurnard filets, bouillabaisse sauce  
*Calamari et rascasse, sauce bouillabaisse*

Swiss chard and cep mushrooms lasagne  
*Lasagne aux cèpes*

Robert Caldecott of Holly Farm's roast turkey breast, chestnut stuffed boned thigh, slow roasted vegetables, bread sauce, and Port gravy  
*Dinde de Noël à L'Anglaise*

Served with seasonal vegetables

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Christmas pudding, brandy butter  
*Le pooding de Noël*


Poached pear, butterscotch & lime sauce  
*Poire pochée au caramel*

Coffee burnt cream, hazelnut praline  
*Crème brûlée au café*

Steamed treacle sponge pudding, vanilla ice cream  
*Pooding à la mélasse*

Filter coffee and mince pies

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Dishes may contain nuts or nut oil, please ask your waiter/waitress. All major credit cards are accepted. VAT is included at the prevailing rate. Gratuities are at your discretion. A discretionary service charge of 10% applies to parties of six or more – thank you.

