



# *Christmas Menu*

**2009**

## **Starters**

Homemade Gravadlax with Dill Mayonnaise

Roasted Sweet Potato Soup with Roquefort and Rosemary

Bryce's Chicken Liver Pate, Leaf salad and Granary Toast

The Brasserie Seafood Cocktail

## **Main Courses**

Panfried Turkey Escalope with Chipolatas, Roast Potatoes and Parsnips,  
cranberry sauce and sage stuffing

Grilled Fillet of Bream, Roasted Red Pepper Puree,  
spring onions and new potatoes

Shallot and Brie Tart Tatin on Tomato and Balsamic Salad

Grilled Fillet of Pollack on Tomato, Tarragon and Spinach Risotto

## **Desserts**

Steamed Christmas Pudding with Crème Anglaise

Warm Treacle Tart with Vanilla Ice Cream

Cappucino Panna Cotta with Shortcake

Cheeses from near and far with Tomato Chutney and Oatcakes

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Coffee and mince pies



**£20.00 per person**

**1st to 24<sup>th</sup> December, for pre booked parties only, £10 deposit  
Not available for Friday or Saturday dinner**