BRASSERIE ARTISAN

Festive Lunch Menu

Available Monday – Saturday 12noon - 6pm

2 Courses £31.95 with Coffee & Mini Mince Pies
3 Courses £38.95 with Coffee & Mini Mince Pies

Starters

Roasted Winter Vegetable Soup with Freshly Baked Bread Roll (V)

Honey Glazed Ham Hock Pressing with Wild Rocket Salad & Sourdough Toast

Seasonal Sweet Melon with Blackberry Compote, Orange & Mint Syrup (VE)

Scottish Smoked Salmon with Horseradish & Caper Dressing, Lemon Oil & Wholemeal Soda Bread

Main Course

Traditional Roast Turkey Breast
Sage & Onion Stuffing, Chipolata, Roast Potatoes, Seasonal Vegetables and Rich Turkey Gravy

Slow Cooked Shoulder of Lamb
Roast Garlic Mash Potato, Creamed Savoy Cabbage and Red Wine Sauce

Grilled Vegetable & Sun-Dried Tomato Tart
Served with Arrabbiata Sauce (VE,GF)

Pan Fried Sea Bass
Potato Gratin, Buttered Curly Kale, Crayfish & Parmesan Cream Sauce

Desserts

Christmas Pudding with Mulled Plums & Rich Brandy Sauce (V)

Black Forest Chocolate Pudding with Dark Chocolate Sauce & Vanilla Ice Cream (V)

Vanilla Cheesecake with Raspberry Compote & Crushed Meringue (V)

Artisan Cheese Board with Apple Chutney, Grapes & Savoury Crackers (V,GFO)

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Coffee & Mini Mince Pies