



The Brewer's House Christmas Dinner Menu

2017

Starters

Freshly Blended **Soup** of the evening, served with honey & stout wheaten bread

Smoked Salmon served with Guinness wheaten bread,
lemon and chive cream, capers, salad leaves

Cheddar and leek tart, watercress salad (V)

Foie gras and chicken liver parfait,
with mango, chili, spring onion & Sauternes salsa, brioche

Salt & chilli chicken served with napa slaw & sweet chilli mayo

Mains

Slow roast Breast of local Bronze **Turkey**, Gloucestershire old spotted ham hock, champ,
garlic & spinach stuffing, cranberry & ruby port gravy,
sage and pork bon bon, seasonal vegetables

Roast Greshingham **Duck Breast**, sweet potato mash, kale, rainbow carrots,
shallot purée, red wine

Cloughbane 28 day dry aged 10oz. **Sirloin Steak**, red wine sauce,
pressed potato terrine, red onion marmalade, tender stem broccoli, (£3.00 supp)

Roast Chicken Supreme, creamed potato, wild mushrooms,
charred baby leeks, chicken gravy

Baked fillet of **Hake**, Chorizo and butternut squash risotto, spinach, beurre noisette

Fresh **tagliatelle**, cauliflower veloute, red wine poached pears, hazelnuts, rocket (v)

Dessert

Traditional Christmas pudding, brandy custard, vanilla ice-cream

Cranberry millefeuille

Chocolate and cherry mousse

Selection of Ice Cream

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£32.50 per person

(Menu may be subject to minor changes)