



The Brewer's House Christmas Lunch Menu

2017

Starters

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

Chicken caesar salad, croutons, smoked bacon lardons,
baby gem leaves, fresh parmesan shavings

Salmon fishcake, lemon and dill Mayo, watercress salad

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

Cheddar and leek tart, watercress salad (V)

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

6oz Sirloin steak sandwich with sautéed onions and mushrooms, triple cooked chips, side
salad and pepper sauce

Chicken curry with chilli, spring onions, peppers, pak choi, basmati rice, fresh coriander

Beer battered fish, triple cooked chips, mushy peas

Baked fillet of hake, butternut squash risotto, lemon oil

A **healthy bowl** of butternut Squash, kale, butter beans & chilli tossed with pumpkin seeds
and a light green curry sauce, black rice & fresh coriander (V)

Dessert

Traditional Christmas pudding, brandy custard, vanilla ice-cream

Cranberry millefeuille

Chocolate and cherry mousse

Selection of Ice Cream

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£22.50 per person

(Menu may be subject to minor changes)