



# The Brewer's House Christmas Dinner Menu

2018

## Starters

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

Crispy **fish taco**, cucumber raita, tomato and jalapeno salsa

Clonakilty black pudding **Scotch Egg** served with celeriac remoulade, apple puree

Whiskey and maple cured **Salmon** tarter served with cucumber, radish, capers, crouton and dill oil

**Beetroot and goats cheese tartlet**, balsamic reduction, dressed salad (V)

**Chicken liver parfait**, spiced fruit chutney, toasted walnut and raisin bread

**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 fondant, roasted chestnut puree, rainbow carrots, cherry brandy sauce (2.50 supp)

Cloughbane 28 day dry aged 10oz. **Sirloin Steak**, pressed potato terrine, roasted chestnut, mushrooms, cherry vine tomatoes, red wine sauce (2.50 supp)

The Brewer's House **Chicken Kiev** root vegetable mash, hispi cabbage, baby leeks

Baked fillet of **Hake**, crushed baby potatoes, kale, tenderstem broccoli, Madeira sauce

**Vegetable Korma**, butter beans, tenderstem broccoli, butternut squash, peppers, spinach, spring onions, coriander, toasted coconut, basmati rice (v)

## Dessert

Traditional Christmas pudding, brandy custard, vanilla ice-cream

Sticky toffee pudding, toffee sauce, honeycomb ice cream

Chocolate and caramel pave, hazelnut ice cream, toasted hazelnuts

Selection of Ice Cream

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£32.50 per person

(Menu may be subject to minor changes)