



# The Brewer's House Christmas Lunch 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

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

**Smoked haddock fishcake**, curried aioli, dressed leaves

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

**Beetroot and goats cheese tartlet**, balsamic reduction, dressed 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**, parsley 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

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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£22.50 per person

(Menu may be subject to minor changes)