

BRASSERIE  
**PRINCE**

**CHRISTMAS MENU**

Sunday 25<sup>th</sup> December 2022

**AMUSE BOUCHE**

Fennel & Apple Soup, Seared Scallop,  
Crème Fraîche *ngci*

**STARTER**

Isle of Skye Crab, Shellfish Vinaigrette, Lime, Crab Wafer  
Pressing of Duck, Macerated Grapes, Truffle Brioche  
Salad of Mulled Pear, Endive, Watercress & Candied Walnuts *vg, ngci*

**MAIN**

Roast Barra Bronze Turkey with all the Trimmings  
Isle of Gigha Halibut, Champagne & Caviar Sauce *ngci*  
Open Ravioli of Roasted Celeriac, Wild Mushroom & Truffle

**DESSERT**

Stilton soaked in Port, Fig Chutney, Traditional Oatcakes *v*  
Christmas Pudding, Brandy Sauce *v*  
Sherry & Pear Trifle *v*

Coffee & Mince Pies

*£150 per person*

*v - vegetarian    vg - vegan    ngci - non gluten containing ingredients*

*Additional hot plates will be charged. If you require information regarding food allergens in our dishes please ask a member of our team, who will be delighted to assist. A menu with full details of identified food allergen labelling is available to view on request. Please note that all prices are inclusive of VAT and a discretionary service charge of 10% will be added to your final bill.*

   @brasserieprince