CHRISTMAS DAY

CHAMPAGNE & CANAPÉS

—

AMUSE BOUCHE

—

STARTERS

Caramelised Celeriac Velouté, Poached Arlington White Egg, Winter Truffle  v
or
Eyemouth Crab, Potato Galette, Kohlrabi, Apple, Brown Crab Mayonnaise
or
Rabbit and Gloucester Old Spot Pork Rillettes, Toasted Brioche

MAINS

Roast Barra Bronze Turkey, Sage and Onion Stuffing, Traditional Trimmings
or
Wild Mushroom and Spinach Pithivier, Roast Potatoes, Cauliflower Cheese  v
or
West Coast Lobster Risotto, Salsify Crisps, Caviar

DESSERTS

Selection of French Artisan Cheeses
or
Christmas Pudding, Brandy Creme Anglaise
or
Mini Buche de Noel

—

Mince Pies and Brandy Butter Fudge

£190

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

If you require information regarding food allergies in our dishes please ask a member of our team, who will be delighted to assist.
Please note that all prices are inclusive of VAT and a discretionary service charge of 10% will be added to your final bill.

@brasserieprince