

BRASSERIE
PRINCE

FESTIVE SET MENU

AMUSE BOUCHE

STARTER

Artichoke Velouté, Granny Smith Apple *ngci*
Chicken Liver Parfait, toasted Brioche, Truffle & Tarragon Butter
Balmoral Gin Cured Salmon, Beetroot, Soda Bread

MAIN

Roast Breast of Turkey, All the Trimmings
Baked Atlantic Cod, Spiced Lentils & Tomato Chutney *ngci*
Steak Frites & Café de Paris Butter (5.00 Supplement)

DESSERT

Isle of Mull Cheddar, Traditional Oatcakes, Festive Chutney
Crème Brûlée *ngci*
Bûche de Noël

Mince Pies

2 Courses 30.00

3 Courses 37.50

Add a glass of Prosecco 10.00

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

If you require information regarding food allergens 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