

the brasserie

— bar & restaurant —

PLEASE BE COVID SECURE AT THE BRASSERIE

Follow the one way system - Wear your face covering when moving around - Use the hand sanitiser provided

£25.00 per person

WHILST YOU WAIT...

Marinated olives, bread selection with dipping oil

Gl, Su, Mi

STARTERS

Chicken liver and wild mushroom parfait, green tomato chutney

Mi, Mu, Su

Prawn and crayfish cocktail pot

Cr, E, Mi, Gl, Ce

Torched goat's cheese, fig and beetroot salad, ciabatta croutons

Gl, Mi, Su

MAINS

Slow cooked featherblade of beef, white bean and chick pea cassoulet, gremolata

Ce, Su

Lemon and herb crusted baked sea bass fillet, green vegetable risotto, saffron cream

Fi, Mi, Su, Gl

Sage roasted butternut squash, lentil and spinach steamed pudding, chive mash, red wine gravy

Su, Gl

8oz Rib eye steak, grilled mushroom and tomato, hand cut chips and salad garnish, (£8 supplement)

Mi, Su, Mu

DESSERTS

Baked vanilla cheesecake, white chocolate sauce, honeycomb

Gl, Mi, E, So

Warm chocolate brownie, fudge ice cream

Gl, Mi, E, So

Spiced plum and almond Eton Mess

Mi, E, N

Selection of cheeses, wafers and grapes

Mi, Gl, Se

TO FINISH

Tea, cafetiere coffee and petit four

(Speciality coffees are chargeable)

Add Bottomless Prosecco - £12.00pp!

(Maximum time slot of 2 hours for bottomless prosecco)

Celery/Ce Gluten/Gl Crustaceans/Cr Eggs/E Fish/Fi Lupin/Lu Milk/Mi Molluscs/Mo Mustard/Mu Nuts/N Peanuts/P Sesame/Se
Soya/So Sulphites/Su

* May contain traces of nuts ** May contain traces of nuts & peanuts