

the brasserie

— bar & restaurant —

GROUP DINNER MENU

27.50

STARTERS

Soup with fresh bread **GI**

Goat's cheese and beetroot salad, toasted hazelnuts and red wine syrup (v) **GI, Mi, Mu, Su**

Smoked salmon, lemon & capers, brown bread and butter **Fi, GI, Mi**

Chicken liver parfait, grape and apple chutney, toasted brioche and comichons **GI, Mi, E, Mu, Su**

MAINS

Baked supreme of salmon, tomato, white bean and mussel sauce **Fi, Mo, Cr, Su**

Pan roast loin of cod, tartare cream gnocchi, peas and chorizo **Fi, GI, E, Mi**

Roast breast of chicken, potato terrine, red wine, mushroom and tarragon jus **Mi, Su**

Tenderloin of pork, parsley potato puree, apple and cauliflower **Mi**

Carrot and sage roast squash risotto, pine kernels, crispy kale, truffle oil (v) **Su**

Mushroom bourguignonne and spinach pie, olive oil mash, braised savoy (v) **GI, Mi**

DESSERTS

Glazed lemon tart, raspberries **GI, E, Mi**

Crème brulee, shortbread biscuit **GI, E, Mi**

French & East Anglian cheese **GI, Mi, Ce, Mu****

Ice cream or sorbet **(GI, E, Mi)***

***May contain traces of nuts**

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

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