



PARK BRASSERIE

BOXING DAY MENU

STARTERS

ROASTED CELERIAC SOUP *with kale & hazelnut pesto*

TRADITIONAL PRAWN COCKTAIL *with lemon, brown bread & butter*

CHICKEN LIVER PATE *with apple chutney & toasted brioche*

MUSHROOMS IN A GARLIC & HERB CREAM *on toasted sourdough with Tallegio cheese*

OX CHEEK CROQUETTE *with celeriac puree, pickled shallots & watercress*

DEVILLED WHITEBAIT *with roasted garlic & paprika mayonnaise*

MAINS

ROAST SIRLOIN OF BEEF ROAST POTATOES & YORKSHIRE PUDDING *with cauliflower cheese, seasonal vegetables & red wine gravy*

SLOW ROASTED PORK BELLY *with mustard potato cake, braised savoy cabbage, apple & cider cream sauce*

BREADED CHICKEN ESCALOPE *with skinny fries, anchovy butter, fried egg & watercress salad*

AUBERGINE KATSU *with coconut rice, sesame cucumber & pickled red cabbage*

BEER BATTERED HADDOCK *with thick chips, minted mushy peas, tartare sauce & lemon*

WHOLE ROASTED PLAICE *with new potatoes, tender stem broccoli, brown shrimp & lemon butter*

DESSERTS

CHRISTMAS PUDDING CHEESECAKE *with spiced clementine puree*

TREACLE TART *with clotted cream & cassis macerated blackberries*

APPLE & PEAR CRUMBLE TART *with vanilla custard*

CHOCOLATE TORTE *with caramelised banana & honeycomb ice cream*

ROASTED PINEAPPLE PAVLOVA *with toasted coconut, rum & raisin sauce*

SELECTION OF BRITISH CHEESES *with crackers, celery, apple, grapes & chutney*

ALLERGEN KEY: MILK-M, CRUSTACEANS-C, CELERY-CE, EGG-E, SULPHATES-S, SOYA-SO, SESAME-SE, FISH-F, MUSTARD-MU, NUTS-N, GLUTEN-G, PEANUTS-P, LUPIN-L, MOLLUSCS-MO

NOTIFICATION OF A FOOD ALLERGY WILL MEAN YOUR DISHES WILL BE SERVED WITH A SMALL IF NOT PLEASE CHECK WITH ONE OF OUR TEAM MEMBERS BEFORE STARTING YOUR FOOD.

