

EST  1919

# CHARLIE BRETT'S

FISH & MODERN BRITISH

## CHRISTMAS PARTY NIGHT MENU

£25per person

### Starters

Spiced Root Vegetable Soup, Coriander Crème Fraiche

Salmon Rillettes, Dill, Green Peppercorns, Horseradish, Olive Oil Croustini

Yellison Goats Cheese, Chicory, Red Wine Figs, Chestnut Crumb (v)

Duck Liver Terrine, Kumquat & Juniper Berry Marmalade, Brioche Croute

### Mains

Roast Turkey with Bacon, Sausage & Stuffing, Duck Fat Potatoes, Red Wine Gravy.

Braised Daube of Yorkshire Beef, Baby Shallots, Port & Stilton, Parsley Mash

Baked Haddock, Tartar Crust, Lyonnaise Potatoes, Mushy Pea Puree

Mushroom, Chestnut & Thyme Nut Roast, Butternut Squash Puree (v)

All Served with A Selection of Seasonal Vegetables

### Desserts

Warm Christmas Pudding, Spiced Winter Berries, Brandy Sauce

Dark Chocolate & Orange Tart, Mulled Wine Syrup, Clotted Cream

Lemon Posset, Ginger Snap Biscuits, Brandy & Earl Grey Soaked Dates

Blue Stilton, Wensleydale & Cranberry Cheese, Biscuits, Grapes and Celery