

EST



1919

CHARLIE BRETT'S

FISH & MODERN BRITISH

CHRISTMAS DAY MENU

£60 per person

Starters

Cauliflower veloute, Curried Cauliflower & Coriander Fritter

Bleikers smoked Salmon, Salmon Mousse, Wasabi, lime & dill

Whipped brie, Roast baby beetroot, Figs, Hazelnut & Mustard (v)

Smoked Pancetta, Duck Liver Parfait, Kumquat, Chicory & Brioche

Mains

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

Gressingham Duck Breast & Confit Leg, Duck Egg, Waffle, Mustard Maple syrup

Baked halibut, tartar crust, parmentier potatoes, pea puree

Celeriac dauphinoise, portobello mushroom, blackened onion, thyme puree (v)

All Served with A Selection of Seasonal Vegetables

Desserts

Warm Christmas Pudding, Spiced plum compote, Brandy Sauce

Chocolate & Orange Fondant, Kirsch Cherry Sorbet, Kumquat syrup

Baked cheesecake, mulled wine winter berries & honeycomb

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