

# CHRISTMAS SET MENU

3 COURSE OFF PEAK 39 | 3 COURSE PEAK 44

## STARTERS

Chicken Liver Parfait  
*Toasted brioche, pear chutney*

Chapel And Swan Smoked Salmon  
*Horseradish cream, capers, rye bread*

Salt Baked Beetroot v  
*Whipped feta, bitter leaves*

Celeriac Soup pb  
*Granny Smith apple, brown butter*

## MAINS

Slow Cooked Beef Cheek  
*Parsnip puree, roasted chicory, parsnip chips*

Roast Norfolk Bronze Turkey  
*Sage & onion stuffing, duck fat roasted potatoes,  
Brussel sprouts, Chantenay carrots, pigs in blankets, gravy*

Atlantic Cod  
*Prawn bisque, potatoes, samphire, mussels*

Pumpkin And Pearl Barley Wellington pb  
*Lovage pesto, balsamic red onions*

## DESSERTS

Christmas Pudding  
*Brandy custard*

Dark Chocolate And Orange Torte pb  
*Candied orange, vanilla Chantilly*

Raspberry Frangipane Tart  
*Raspberry sorbet*

\*Peak Times: all day Tuesday-Thursday & Friday daytime until 5pm

\*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

(v) Vegetarian | (pb) Plant based

*This Bottomless Brunch menu applies to all bookings. Any queries just speak to our events team. Please note that selected drinks for Bottomless Brunch will be available for 1.5 hours from your booking time. Any additional pre and post drinks will be added to your final bill. Extras and desserts are not included in the set price. Time slots are 2 hours (with 1.5 hours of Bottomless drinks).*

*All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our team know if you have any allergies. For full allergen information please go to thebotanistbroadgate.com*