

Christmas at **BRAMLEYS**

LUNCH 12-2:30PM

APPETIZERS

Spiced Parsnip & Carrot Velouté
Harissa oil & crispy root vegetables (VG)

Citrus Sea Trout Crudo
Blowtorched cucumber, lemon emulsion, chilli oil & dill

Smoked Chicken Croquette
Anchovy emulsion, crispy baby gem & parmesan

MAIN COURSES

Roast Turkey Ballotine
Roast potatoes, honey & thyme glazed parsnips, carrots & pigs in blankets (GF)

Pan-fried Stone Bass
Samphire, mussels, passion fruit pearls & beurre blanc

Butternut Squash Risotto
Pickled apple, vegan parmesan & crispy sage (VG)

DESSERTS

Traditional Christmas Pudding
With rich brandy sauce (GF)

Cherry Frangipane (N)
With clotted cream ice cream (N)

Bramley Apple Tarte Tatin
Orchardgranola, toffee sauce (VG)

Local Cheese & Quince
*Served with a selection of wafers & preserves (D)
+£3 Supplement*

TWO COURSE £30
THREE COURSE £36

VG - Vegan | V - Vegetarian | GF - Gluten Free |
D - Contains Dairy

Christmas at **BRAMLEYS** EVENING SERVICE

APPETIZERS

Spiced Parsnip & Carrot Velouté
Harissa oil & crispy root vegetables (VG)

Citrus Sea Trout Crudo
Blowtorched cucumber, lemon emulsion, chilli oil & dill

Smoked Chicken Croquette
Anchovy emulsion, crispy baby gem & parmesan

MAIN COURSES

Roast Turkey Ballotine
Roast potatoes, honey & thyme glazed parsnips, carrots & pigs in blankets (GF)

Pan-fried Stone Bass
Samphire, mussels, passion fruit pearls & beurre blanc

Butternut Squash Risotto
Pickled apple, vegan parmesan & crispy sage (VG)

DESSERTS

Traditional Christmas Pudding
With rich brandy sauce (GF)

Cherry Frangipane (N)
With clotted cream ice cream (N)

Bramley Apple Tarte Tatin
Orchardgranola, toffee sauce (VG)

Local Cheese & Quince
*Served with a selection of wafers & preserves (D)
+£3 Supplement*

TWO COURSE £39
THREE COURSE £45

VG - Vegan | V - Vegetarian | GF - Gluten Free |
D - Contains Dairy