



Christmas at **BRAMLEYS**

LUNCH 12:30 - 2:30PM

APPETISERS

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 (G) (D)

MAIN COURSES

ROAST TURKEY BALLOTINE

*Roast potatoes, honey & thyme glazed parsnips, carrots
& pigs in blankets*

PAN-FRIED STONE BASS

*Samphire, mussels, passion fruit pearls & beurre blanc
(D) (MO)*

BUTTERNUT SQUASH RISOTTO

Pickled apple, vegan parmesan & crispy sage (VG)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With rich brandy sauce (D)

CHERRY FRANGIPANE

With clotted cream ice cream (V) (G) (D) (N)

BRAMLEY APPLE TARTE TATIN

Orchard granola, toffee sauce (VG) (G)

LOCAL CHEESE & QUINCE

*Served with a selection of wafers & preserves (V) (G) (D)
+£3 Supplement*

TWO COURSE £30 THREE COURSE £36

A discretionary 12.5% service charge has been added to your bill.
Please let us know if you'd like it removed.

VG - Vegan | V - Vegetarian | G - Contains Gluten
D - Contains Dairy | N - Contains Nuts | M - Contains Molluscs

Whilst every reasonable effort is made to accommodate allergen requests, Nottingham Venues cannot guarantee the complete absence of trace allergens due to the operational realities of our kitchens and supply chains. If you have any dietary requirements, please inform a member of staff before ordering.



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BRAMLEYS
EVENING SERVICE

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With rich brandy sauce (D)

CHERRY FRANGIPANE

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BRAMLEY APPLE TARTE TATIN

Orchard granola, toffee sauce (VG) (G)

LOCAL CHEESE & QUINCE

*Served with a selection of wafers & preserves (V) (G) (D)
+£3 Supplement*

TWO COURSE £39 THREE COURSE £45

A discretionary 12.5% service charge has been added to your bill.
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