



BRUNSWICK HOUSE



APÉRITIF

Phine Line
Pine, Sherry, Sage, Lemon,
Quinin
10

MIXED

Champagne Cocktail
Champagne, Cognac, Bitters
12

CHRISTMAS MENU

*Available Monday 25th November – Sunday 22nd December 2019
The restaurant set menu is available for groups of 8 – 28 guests*

House Bread, Butter
4

Cured Meat & Cornichons
8

Olives, Fennel & Thyme
3

STARTERS

Tamworth Pork & Pistachio
Terrine, Pear Chutney

Cured Chalk Stream
Trout,
Glazed Beetroots

Roast Delica Pumpkin,
Hazelnut Cream,
Seed Pistou

MAINS

Roast Guinea Fowl,
Sweet Potato Cake
Cranberry Sauce

Seabass,
Buttered Leeks,
Avruga Caviar

Salt Baked Celeriac,
Roasted Onions,
Treacle Crumb

SIDES

Roast Potatoes
5

Heritage Carrots, Chestnuts
5

Bitter Leaf Salad
5

PUDDINGS

Winter Berry
Posset

Chocolate Pot,
Crème Fraîche,
Almond

Christmas
Sponge Pudding,
Brandy Custard

Clementine
Sorbet
Add Vodka Shot 4

TWO COURSES 26 THREE COURSES 32

Please confirm your set menu pre-orders, final number of guests and guests' allergies or dietary requirements up to four working days in advance of your meal. Guests are welcome to order their meal and confirm their allergies or dietary requirements on the day, if preferred. Two & three courses prices are per person, include 20% VAT and are subject to a discretionary 12.5% service charge

