

JOUR DE NOEL at BRASSERIE BLANC

'The home of real French cooking'

FIVE COURSES 79.50 INCLUDING BESPOKE CRACKER, COFFEE & MINCE PIES

Children 25.00 - smoked salmon, main & dessert

GLASS of BUCK'S FIZZ

JERUSALEM ARTICHOKE SOUP (V)

**CRAB RISOTTO, POACHED MUSSELS,
ROASTED SCALLOP**

garnished with salted cucumber ribbons & dulce seaweed

or

**ROASTED FENNEL, GRILLED BLOOD ORANGE
& ROQUETTE SALAD**

*toasted pine nuts, pink grapefruit dressing, garnished
with roasted pumpkin pillows* (V)

FREE RANGE CORNISH BEEF FILLET

*truffle sauce, shallot purée, pickled girolles, sautéed
sweetbread, onions, roast parsnip, purple sprouting broccoli*

or

**ROBERT CALDECOTT'S
HOLLY FARM ROAST TURKEY BREAST,
BONED CHESTNUT-STUFFED THIGH**

slow-roasted vegetables, bread sauce, port gravy

or

**DEEP-BAKED CARAMELISED
FRENCH ONION & ROAST MUSHROOM TART**

Coastal Cheddar topping, braised leeks (V)

*main courses served with roast potatoes
& buttered sprouts with almonds*

BAKED CHRISTMAS MINCEMEAT TART

double cream (V)

or

CHOCOLATE & ALMOND TORTE

toasted almonds, salted caramel ice cream (V)

**BLEU DES BASQUES & GOAT'S
CHEESE TERRINE**

apple, walnut & apricot salad

BRASSERIE BLANC