

THE BRICKMAKERS

Festive menu 2019

To Start

Bloody Mary Soup (V)

cracked black pepper & celery salt croutons
(Vegan, GF with no croutons)

Duck & Orange Parfait

spiced cherry chutney, toasted rustic bread & smoked salt butter (GF toast available).

Barbecue Chicken & Melted Mature Cheddar Potato Skins

dressed leaves, soured cream & chives (GF, V available).

King Prawn & Crayfish Cocktail

brandy infused seafood sauce, smashed avocado, rustic bread & butter (GF bread available).

Main Courses

Turkey Escalope Wrapped in Pancetta

filled with a festive stuffing, chef's seasonal vegetable selection, garlic & thyme roast potatoes, pigs in blankets, Christmas gravy (V nut roast available)

Gourmet Steak Burger

topped with smoked streaky bacon, melted brie & barbecue cranberry ketchup, sourdough multiseed pain bagnat with mayo, lettuce, tomato & red onion, seasoned fries

Butternut Squash, Sweet Potato & Spinach Dhansak Curry (V)

saffron infused pilau rice, garlic & coriander naan bread, mango chutney.
(Vegan, GF with no naan bread)

Fillet of Salmon

parmesan & dill crumb, pomme puree with samphire, pan-fried broccoli, sugar snaps, green beans & carrots, chive hollandaise (GF with no parmesan dill crumb).

Desserts

Rich Chocolate Torte

Belgian chocolate sauce, jaffa cake ice cream (GF)

Lemon Posset

topped with winter berry & amaretto compote, shortbread

Sticky Toffee Pudding

brandy cream sauce, mince pie ice cream

Selection of Cheese

savoury biscuits, grapes & home-made festive chutney (GF biscuits available)

2 Courses £20 3 Courses £25

Our meals are freshly prepared using only the finest ingredients we can find, locally produced wherever possible. Please let us know if you have any special dietary requirements. (V) indicates vegetarian dishes, (N) Indicates dishes containing nuts or seeds