

Festive Menu at Brydes Place

3 Courses £59.95 per persons - 2 Courses £49.95 per person

Appetisers

ARTISAN BREAD, BUTTER, & OLIVES FOR THE TABLE

Starters

CELERIAC & GINGER SOUP
topped with crispy sage & celeriac crisps VG, GF

TOBERMORY SMOKED TROUT
celeriac, kohlrabi & fennel salad, orange dressing GF

GAME TERRINE
with homemade piccalilli *

ROASTED DELICA PUMPKIN WEDGES
whipped blue cheese, rocket & toasted walnut salad, maple vinaigrette V, GF

Main Course

ROLLED TURKEY BREAST
sage & onion stuffing, rosemary & garlic roast potatoes, cider braised red cabbage, brussel sprouts, thyme maple glazed carrots & parsnips *

DUCK & PRUNE PIE
Tenderstem broccoli & creamy mash

PAN FRIED HAKE
herbed beurre blanc & garlic confit potatoes

BEEF BOURGUINON
creamy mash

WILD MUSHROOM & ALE PIE
Tenderstem broccoli & creamy mash VG

Desserts

APPLE & BLACKBERRY CROMBLE
with custard, cream or vanilla ice cream V, VGO

HOMEMADE CHRISTMAS PUDDING
with cream V

CHOCOLATE BOMBE
Christmas pudding ice cream & caramel V

BAILEYS CHEESECAKE
chocolate sauce V

CROPWELL BISHOP STILTON
Grapes, Oatcakes & Walnuts
Add a glass of port for £8.00

*Can be made gluten free

All foods are prepared in an environment where nuts are present. Please let us know of any allergens when ordering. We cannot guarantee the total absence of any allergens in our dishes. 12.5% service charge added. The service charge is shared between all staff members.