

THE BRUSH

Christmas Day Menu



STARTERS

Smoked Duck Carpaccio

fig, pomegranate, satsuma

Rabbit Terrine

foie gras, pigeon, plum, watercress

Gin-cured Salmon

*pumpernickel, pickled apples,
charred onions*

Roasted Delicia Squash

*kale, vegan feta, pine nuts,
muscatel vinaigrette*

MAINS

Charred Fillet of Beef

*king oyster mushroom,
Jerusalem artichoke, thyme jus*

Pan-seared Halibut

*borad beans, carrots, sprouts,
keta caviar*

Roast Bronze Turkey

*onion sage stuffing, pigs in blankets,
cranberry, thyme jus*

Josper-grilled

Sweetheart Cabbage
shallots, almonds, truffle

FOR THE TABLE

Maple-glazed parsnips, carrots, sage

Braised red cabbage

Chestnut mashed potatoes

DESSERTS

Mont Blanc

roast chestnut cream, black current

Christmas Pudding

rum anglaise

Apple Tarte Tatin

vanilla ice cream

£85 per person

Please advise your server if you have any allergies or dietary requirements, traces of allergens used in our kitchen may be present. Vegan (vg) Vegetarian (v). 12.5% discretionary service charge will be added to your bill. Prices include VAT.

