



CHRISTMAS DAY MENU



six courses

Buck's Fizz, cracker, coffee & mince pies
Children 30.00 - starter, main & dessert

89.50 per person

Glass of Buck's Fizz

White onion soup (V)

Hot-smoked salmon
cauliflower crème fraîche, balsamic beetroot

or

Wild mushroom ravioli
herb purée, roasted hazelnuts, cép sauce (V)

Roast free-range beef fillet
black truffle, truffle sauce, shallot purée, pickled girolle mushrooms, roast parsnips

or

Robert Caldecott's Holly Farm turkey breast & boned chestnut-stuffed thigh
pigs in blankets, slow-roasted vegetables, bread sauce, port gravy

or

Poached Scottish halibut
salted cucumber, wakame seaweed

or

Roast butternut squash with bulgar wheat & feta
pomegranate seeds, yoghurt & coriander dressing (V)

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

Sorbet & fresh mango salad (V)

Homemade traditional Christmas pudding
brandy butter

or

Chocolate fondant, pistachio ice cream (V)

Truffled coulommiers cheese & accompaniments

Filter coffee or tea
Mince Pies



THE
WHITE BRASSERIE
COMPANY

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. Please ask a server for our allergens list. Please ask for our full allergens list. Our standard service charges apply - thank you.

For other White Brasserie locations please check our website www.whitebrasserie.com