



**Brewery
Arts**

Festive Menu

3 courses for £24.95pp

1–21 December 2023 | Wednesday–Saturday | 4–9pm

Festive bookings must be reserved in advance and menu choices must be pre ordered. Wine packages are available for larger groups. Please see the Festive Menu Booking T&Cs at breweryarts.co.uk.

Allergies:

Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Should you have concerns about the ingredients we use in our dishes, please do not hesitate to ask a member of our catering team who will happily assist you. Pizza bases made without gluten-containing products are available upon request. Please note that our kitchen is not an allergen-free environment.

Starters

Parsnip and roasted pear soup (vg, gf)

Beef and lamb kofta, tzatziki, pita bread, cucumber and onion salad

Beetroot and gin cured salmon Gravavlax, mustard sauce, green salad, and pickled fennel (gf)

Fig and halloumi salad with aged balsamic and garlic croutons (v)

Mains

Traditional roast turkey dinner with all the trimmings

Pan-fried sea bass fillet, bean and chorizo cassoulet, lemon and hollandaise sauce (gf)

Butternut squash and spinach risotto with crisp parsnip (vg, gf)

Puddings

Traditional Christmas pudding served with brandy sauce

Winterberry crumble served with vanilla ice cream

Warm, rich, vegan chocolate brownie served with chocolate sauce (vg, gf)

Mulled spiced poached pineapple, with maple sesame brittle, and passionfruit sorbet (vg, gf)

gf: gluten free
vg: vegan
v: vegetarian