Brewery Arts

Christmas Menu £30.95pp

Starters

Ham Hock Terrine (gfa)
With beetroots, candied chestnuts, pickled mustard seed & watercress salad & toasted brioche.

Smoked Salmon Parfait
With horseradish cream, pickled cucumber & our homemade pizza cracker.

Roasted Parsnip Soup (vg)(gfa)
Topped with parsley, hazelnut & truffle oil pistou. Served with *Staff of Life* rye bread.

Mains

Turkey Escalope Schnitzel (gfa)
Served with cranberry chutney, Brussel sprout slaw, garlic & sage beurre noisette.

Wagtail Festive Turkey, Sausage & Stuffing Pie
Served with confit garlic & herb buttered mashed potatoes, roasted Brussel sprouts & festive gravy.

Curried Cauliflower Steak (vg)(gf)
Served on caramelised cauliflower purée, herbed cous cous salad, crispy kale & pomegranate molasses.

Desserts

Festive Cheesecake
With a gingerbread base topped with cream cheese & brandy Chantilly cream.

Pumpkin spiced Crème Brûlée (gfa)
With Christmas shortbread.

Rhubarb Custard Crumble (vg)
Spiced rhubarb compôte on top of custard & baked with our gingerbread crumble.

Allergies: Most of our sauces are soy milk based, no mayonnaise is used meaning they are vegan & dairy-free. Our seasoning's are made using ground toasted rice. 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. Please note that our kitchen is not an allergen-free environment. **Key:** (v) vegetarian (vg) vegan, (vga) vegan option available (gf) gluten-free, (gfa) gluten-free available