Brewery Arts

Food Served
Tue-Sat, 4-8pm

Festive Menu



2 courses £26.95 | 3 courses £32.95

Starters

Ham Hock Terrine (gfa) (df)
Plum & apple chutney, mustard mayonnaise, pickled shallots, dressed watercress & toasted brioche.

King Prawns (gfa)
Sautéed with garlic butter, chilli, & lemon, served with toasted sourdough.

Roasted Celeriac & Parsnip Soup (gfa) (vg)
Served with crusty sourdough.

Mains

Traditional Christmas Dinner (gf)
Roasted turkey breast, goose-fat roast potatoes, pigs in blankets, honey-roasted carrots & parsnips, Brussels sprouts, cranberry sauce, & turkey gravy.

Vegan Christmas Dinner (vg)
Butternut squash & lentil wellington, roast potatoes, roasted carrots & parsnips, Brussels sprouts, cranberry sauce & vegan gravy.

Pan-Fried Sea Bass (gf)
Fondant potato, Tenderstem broccoli with a creamy white wine garlic sauce.

Desserts

Christmas Pudding
Served with brandy sauce.

Gingerbread, Salted Caramel & Chocolate Tart
Served with clotted cream ice cream.

Vegan Spiced Apple & Blackberry Crumble (gf) (vg)
Served with vegan vanilla ice cream.

Allergies: Most of our sauces are soy milk-based; no mayonnaise is used, meaning they are vegan & dairy-free. Our seasonings 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 available, (gf) gluten-free, (gfa) gluten-free available, (df) dairy-free, (dfa) dairy-free available

Head to breweryarts.co.uk to book your table!