



THE
WHITE BRASSERIE
COMPANY



CHRISTMAS MENU



three courses, coffee, mince pies & crackers 32.50 per person
two courses and crackers 26.00 per person

STARTERS

- Cauliflower & Grana Padano soup (V)
Traditional pork "Terrine de Campagne", soused vegetables
Guinea fowl leg croquette, black cherry compote
Goat's curd & blue cheese croustillant, apple & celery salad (V)
Grilled home-smoked shetland salmon, cauliflower & horseradish crème fraîche

MAINS *served with risolet potatoes and buttered sprouts*

- Slow-cooked beef blade in red wine sauce, château potatoes, baby carrots, French beans
Duck leg confit, wild mushroom fricassée, red onion marmalade, Dauphinoise potato, Madeira sauce
Robert Caldecott's Holly Farm roast turkey breast & boned chestnut-stuffed thigh, pigs in blankets, slow-roasted vegetables, bread sauce, port gravy
Grilled sea trout fillet, spring onion & prawn potatoes, herb butter
Pumpkin risotto, roast sweet potato wedges (V)

PUDDINGS

- Christmas mincemeat puff pastry tart, cream (V)
Poached rhubarb crème brûlée, cinder toffee (V)
Christmas bread & butter pudding, brandy anglaise (V)
Apple, gooseberry & almond crumble, ice cream (V)
Valrhona triple chocolate cup, chocolate mousse, sorbet and crumble (V)

Coffee or tea & mince pies

Cheese course - *instead of dessert 4.00 supplement or as an extra course 8.20 -*
Selection of seasonal British cheeses

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