

BREWERS PRIDE



Christmas Menu



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2 COURSES £20 | 3 COURSES £25

Starters

HOMEMADE TOMATO, LEEK AND CELERY SOUP

Served with sourdough bloomer and Yorkshire butter

DUCK AND HAM PÂTÉ

Accompanied with toasted ciabatta and beetroot chutney

TRIO OF FISH

Smoked salmon and prawns in filo pastry with smoked halibut, served with a pot of aioli, brown bread and butter

TOASTED GOATS CHEESE (V)

Served with rustic Mediterranean vegetable salad and green pesto dressing

GARLIC MUSHROOMS

Sautéed with chorizo and pancetta, white wine and fresh herbs

Mains

CHRISTMAS PIE

Turkey breast, stuffing and cranberry, served with hand cut chips, rich turkey gravy and seasonal vegetables

SALMON ESCALOPE

Poached fillet of Scottish salmon with baby new potatoes, stem broccoli and asparagus, topped with classic hollandaise sauce

SLOW BRAISED LAMB RUMP

Served on a bubble and squeak cake with seasonal greens, accompanied with red wine and mulled berry gravy

VENISON AND SMOKED HAM HOT POT

Casseroled with chunky root vegetables and red wine, served with herb dumplings and crusty bread

STEAK AND BIG REDALE SUET PUDDING

Served with hand cut chips, rich beef gravy and seasonal vegetables

SHEPHERDS PIE (V)

Served with a jug of veggie gravy and minted garden peas

Desserts

CLASSIC CHRISTMAS PUDDING

With a dark rum sauce

CHOCOLATE BROWNIE AND STRAWBERRIES

With mint chocolate ice cream and a rich chocolate sauce

FESTIVE FUDGE CAKE

Mulled berries and ice cream

CHEESE BOARD

With grapes and chutney