



BISTRO AT THE BRUNTON

CHRISTMAS MENU

Starters

SMOKED HADDOCK, LEEK AND POTATO FISHCAKES

Gruyere, mustard sauce

FRESHLY MADE FESTIVE SPICED BUTTERNUT AND LENTIL SOUP

with warm crusty breads

WILD MUSHROOM PITHIVIER

mixed leaf salad, truffle oil dressing

SMOKED HAM AND HAM HOGH TERRINE

homemade piccalilli, mixed leaves, cornichons

Desserts

BRUNTON'S CHRISTMAS PUDDING

with Brandy sauce

FRESH CREAM, STRAWBERRY AND PASSION FRUIT PAVLOVA

A SELECTION OF CHEESES

with plum chutney, fruit and savoury biscuits

SHERRY TRIFLE

with fresh cream and cinnamon shortbread

Mains

HERB AND CITRUS CRUSTED SALMON FILLET

celeriac mash, warm tarragon butter sauce and caperberries

TRADITIONAL ROAST TURKEY SADDLE

pork chipolatas, chestnut and cranberry stuffing, turkey jus

ROAST TOP RUMP OF GRASS-FED SCOTCH BEEF

horseradish mash. beef and red wine jus

CAMEMBERT AND FIG TART

warm salad of chicory leaves, toasted walnuts and grapes

*all served with winter vegetable medley and
rosemary roast potatoes*

**IF YOU HAVE ANY DIETARY REQUIREMENTS OR CONCERNS ABOUT
FOOD ALLERGIES ~ PLEASE ASK ONE OF OUR TEAM**

**TO ACCOMPANY YOUR MEAL, WE OFFER A SELECTION OF FINE
WINES AND BOTTLED BEERS, TOGETHER WITH BRODIES
SPECIALITY COFFEE AND TEAS (0% ALCOHOL BEER AVAILABLE)**



**1 COURSE - £11.00
2 COURSES - £16.45
3 COURSES - £19.95**