THE RUPERT BROOKE CHRISTMAS PARTY MENU

2 Courses - £35 3 Courses - £45

Selection of Bread with Olive Oil & Balsamic

STARTERS

Whiskey Cured Salmon with Remoulade & Crispy Capers (gf)

Mussel & Smoked Haddock Risotto (gf)

Jerusalem Artichoke Veloute with Smoked Duck Breast & Croutons (vg*, gf*)

Burnt Leeks with Goats Curd & Toasted Hazelnuts (v, gf, n)

MAINS

Roast Turkey Breast & Confit Leg, Brussels Sprouts, Maple Glazed Carrots & Parsnips, Roast Potatoes & Pig in a Blanket (gf*)

Braised Beef Cheek with Charred Cabbage, Creamy Mash & Bourguignon Sauce (gf)

Butter Roasted Skate Wing with Cauliflower, Samphire, Pickled Onions & Chestnut Gnocchi (gf, n)

Slow-Roasted Winter Squash with Jewelled Quinoa & Crispy Sprouts (vg, gf)

DESSERTS

Chocolate & Clementine Trifle

Caramelised Apples, Puff Pastry, Blackberries & Vanilla Ice Cream (vg*, gf*)

Christmas Pudding with Brandy Sauce (vg*, gf*)

Panettone Perdu with Rum & Raisin Ice Cream (v)

Mini Mince Pies

Available 20th of November to the 24th of December

Minimum table booking of 6 people up to whole venue hire for 140 people.

A £15 deposit per person required and a preorder for food minimum 7 days in advance.

The entire party must order from the Christmas Party Menu

12.5% service charge added on all Christmas parties

VAT inc. at the standard rate

Please inform your server of any allergies before you order.
Gluten Free (gf), Vegetarian (v) Vegan (vg), Dairy Free (df)
Can be Altered (*), Contains Nuts (n)