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This Christmas, allow us to infuse your celebration with genuine French joie de vivre. Our chefs have meticulously crafted a truly exceptional menu, a fête of exquisite seasonal flavours and timeless technique. Whether you are planning an intimate gathering with la famille, a lively lunch with friends or a special occasion with colleagues, our team is dedicated to providing warm, flawless service. Allez, speak to one of our team today!

Bonnes fêtes!

NOW BOOKING
FOR CHRISTMAS

BRASSERIEBLANC.COM

FESTIVE DRINKS

FESTIVE SPRITZ

ALCOHOLIC

BRAMBLEBERRY

Chambord, Fever-Tree Mediterranean tonic, prosecco. Thyme sprig, blackberries

CHRISTINGLE

Briottet mandarin liqueur, Fever-Tree spiced orange ginger ale, prosecco. Orange slice, clementine segments

CRANBERRY BAUBLE

Disaronno amaretto, cranberry juice, prosecco. Lime wedge, cranberries

LET IT SLOE

Plymouth sloe gin, Fever-Tree lemon tonic, prosecco. Orange slice, rosemary sprig

ORCHARD FROST

Briottet pear liqueur, cloudy apple juice, prosecco. Apple slice, star anise

NON-ALCOHOLIC

CINNAMON SPICED SPRITZ

Tanqueray Sevilla 0.0%, cinnamon syrup, Fever-Tree spiced orange ginger ale. Orange slice, cinnamon stick

HOLLY BERRY SPRITZ

Warner's Pink Berry 0.0%, cranberry syrup, Fever-Tree lemon tonic. Lemon wedge, cranberries

HOT DRINKS

HOMEMADE MULLED CIDER

HOMEMADE MULLED WINE

BEER

BUCKETS OF ASAHI

Pre-order a bucket of 6 for the table

WINE

GOOD / BETTER / BEST SELECTION

A choice of red, white and rosé wines available to pre-order



V Vegetarian VE Vegan |
For allergen and nutritional
information please scan QR code

CHRISTMAS PARTY

3 COURSES for 49.50 per person

STARTERS

VELOUTÉ DE PANAIS RÔTIS VE

Roasted celeriac soup, Granny Smith apple, parsley oil

TERRINE DE JARRET DE PORC AUX PRUNEAUX

Ham hock & prune terrine, pear chutney, garlic croutons, cornichons

NOIX DE SAINT-JACQUES

King scallops, cauliflower purée, seared cauliflower

SOUFFLÉ AU CASHEL BLUE V

Cashel Blue soufflé, apple, celery & apricot salad, walnut dressing

MAIN COURSES

MAGRET DE CANARD LAQUÉ AUX ÉPICES

Spiced glazed duck breast, roast parsnip, prune & Armagnac sauce, rösti

TARTE À L'OIGNON VE

French onion tart, rosemary vinaigrette, chicory, roquette

DINDE DE NOËL

Free-range turkey, honey-roasted parsnip, carrot, celeriac purée, Brussels sprouts, rissole potatoes, cranberry compote, Port jus

DAURADE POÊLÉE

Pan-fried sea bream, prawn potatoes, buttered kale, prawn butter

FEUILLETÉ EN CROÛTE AUX CHAMPIGNONS, CHÂTAIGNES ET ARTICHAUX VE

Mushroom, chestnut & artichoke en croute, wild mushrooms & truffle sauce, hazelnuts

SIDE

FIVE PIGS IN BLANKETS +6.95 supplement

DESSERTS

PUDDING DE BRIOCHE À LA CLÉMENTINE V

Clementine brioche bread & butter pudding, brandy anglaise, vanilla ice cream

CRÉMEUX AU CHOCOLAT NOIR V

Dark chocolate crémeux, tonka bean chantilly, poached Amarena cherries, grué de cacao tuile

MOUSSE AU CASSIS VE

Blackcurrant mousse, poached blackcurrants, tuile

ASSORTIMENT DE GLACES V (VE WITHOUT GAVOTTE BISCUIT)

Vanilla, chocolate, and strawberry ice cream selection, Gavotte biscuit