

# The Gallery

B A R A N D B R A S S E R I E

## CHRISTMAS DAY MENU

25<sup>TH</sup> DECEMBER 2020 | 3 COURSES £110.00 | GLASS OF CHAMPAGNE ON ARRIVAL

### STARTERS

#### SEAFOOD COCKTAIL

*Smoked salmon, brown shrimp, tiger prawns, anchovy butter, sourdough, avocado, lemon mayonnaise*

#### DUCK LIVER PARFAIT

*Toasted brioche, sweet onion purée*

#### CHESTNUT & MUSHROOM SOUP (VE)

*Sautéed wild Mushrooms, and sourdough bread*

### MAINS

#### ROAST NORFOLK TURKEY

*Duck fat roast potatoes, cranberry & pork stuffing, parsnips, cauliflower cheese, pigs in blankets, Yorkshire pudding, gravy, seasonal greens*

#### WHOLE DOVER SOLE MEUNIÈRE

*Whole Dover sole cooked in butter with a lemon & caper beurre noisette served with sautéed potatoes and seasonal vegetables*

#### ROAST SERLOIN OF BEEF

*Duck fat roast potatoes, cranberry & pork stuffing, parsnips, cauliflower cheese, pigs in blankets, Yorkshire pudding, gravy, seasonal greens*

#### BUTTERNUT & CELERIAC WELLINGTON (V)

*Butternut squash, celeriac, potato dauphinois, and buttered kale*

### SIDES

HONEY ROASTED PARSNIPS | CAULIFLOWER CHEESE | PIGS IN BLANKETS | SEASONAL VEGETABLES | MAC & CHEESE | CREAMED CABBAGE & BACON | SAUTÉED POTATOES | TRUFFLE & PARMESAN FRIES

### DESSERTS

#### CHOCOLATE DELICE

*Salted caramel mousse, vanilla cream*

#### CHEESE BOARD

*A selection of cheese, truffle honey, crackers, chutney, grapes*

#### TRADITIONAL CHRISTMAS PUDDING

*Christmas pudding with brandy sauce, brandy snap*

*All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used. (V) = Vegetarian (VE) = Vegan.*