

The Gallery

BAR AND BRASSERIE

SUNDAY CHRISTMAS MENU

THROUGHOUT DECEMBER | 2 COURSES £34.95 | 3 COURSES £39.95

STARTERS

SEAFOOD COCKTAIL

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

SEARED SCALLOPS

Celeriac two ways, apple batons, hazelnuts, spiced apple purée

SEARED YELLOW FIN TUNA

Sashimi grade tuna seared with sesame, tomato concasse, soy dressing, crispy onion, avocado purée, toast

THE GALLERY FESTIVE SLIDER BUNS

Mini turkey burgers, cranberry & shallot jam, crispy onions, and Somerset Brie

BEEF SHORT RIB ARANCINI

Truffle mayonnaise, grated Parmesan, celery cress

CHESTNUT & MUSHROOM SOUP (VE)

Sautéed wild Mushrooms, and sourdough bread

MAINS

ROAST NORFOLK TURKEY

Duck fat roast potatoes, sage & onion stuffing, Yorkshire pudding, seasonal vegetables, carrots, stock gravy

CRISPY PORK BELLY

Duck fat roast potatoes, sage & onion stuffing, Yorkshire pudding, seasonal vegetables, carrots, stock gravy

ROAST SIRLOIN OF BEEF

Duck fat roast potatoes, sage & onion stuffing, Yorkshire pudding, seasonal vegetables, carrots, stock gravy

ROAST LAMB RUMP

Duck fat roast potatoes, sage & onion stuffing, Yorkshire pudding, seasonal vegetables, carrots, stock gravy

VEGETABLE MASSAMAN CURRY (VE)

Butternut squash, sweet potato, pineapple, peanuts, lemon grass, chilli and steamed jasmine rice

BUTTER ROASTED HAKE FILLET

Textures of cauliflower, sprout tops, confit potato, pancetta buerre noisette, red wine jus

BUTTERNUT & CELERIAC WELLINGTON (V)

Butternut squash, celeriac, potato dauphinois, chestnut mushroom, buttered kale

LEMON SOLE FILLETS

Lemon butter sauce, chives, buttered leeks, confit potato

SIDES

4.95 PER SIDE

PIGS IN BLANKETS | SEASONAL VEGETABLES | JULIENNE FRIES | SAUTÉED SPROUTS WITH PANCETTA | SAUTÉED POTATOES | TRUFFLE & PARMESAN FRIES | CAULIFLOWER CHEESE | HONEY ROASTED PARSNIPS

DESSERTS

CHOCOLATE DELICE

Salted caramel sauce, pistachio ice cream, cocoa tulie

STICKY TOFFEE PUDDING

Salted caramel ice cream, butterscotch sauce

ARTISAN ICE CREAMS & SORBETS

Please see our board for today's choice of flavours

TRADITIONAL CHRISTMAS PUDDING

Christmas pudding with brandy sauce, brandy snap

BAILEYS COFFEE CHEESECAKE

Amaretti crumble, Bailey's cream

CHEESE BOARD

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

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.