

BRASS CHRISTMAS 2025 MENU

AN EVENING OF FESTIVE FOOD AND GLORIOUS BRASS

A glass of pomegranate fizz or clementine lemonade on arrival

Baked breads

Infused olive oil, homemade sea salt butter

Starters

Honey glazed fig, burrata and prosciutto bruschetta

Toasted sour dough bread, raspberry balsamic reduction and roquette leaf salad

or

Roast tomato and spiced sweet potato soup (vegan)

Red pesto croutons and sour cream

or

Beetroot and juniper cured salmon

Lemon and chive creme fraiche, sweet pea salad, chilli and lime dressing

Main

Traditional roast turkey

Free range turkey breast wrapped in smoked streaky bacon, with slow cooked pulled turkey leg, dauphinoise potatoes, trimmings

or

Blackened seabass fillet

Crispy kale, wild rice, seared king prawns and a coconut sauce

or

Butternut squash, spinach and goats cheese wellington (vegetarian / vegan available)

Wrapped in puff pastry with a roast red pepper, sauteed potatoes and a tomato compote

Desserts

Christmas pudding (vegetarian)

With classic rum and vanilla sauce

or

Individual salted caramel & chocolate Yule log

Clotted cream and winter berry compote

or

A selection of Yorkshire cheese

With sweet chutney, water biscuits, and grapes

Tea, coffee & warm mince pies