

FESTIVE MENU

25TH NOVEMBER – 23RD DECEMBER

THE BRASSERIE TEAM ARE WAITING TO GREET YOU WITH A GREAT BIG, WARM-HEARTED WELCOME. OUR MENU IS FILLED WITH A DELIGHTFUL MIX OF FRESH LOCAL PRODUCE COOKED TO ORDER BY OUR CHEFS, IN A CHOICE OF LUXURIOUS TRADITIONAL FARE AND FABULOUSLY FESTIVE, BRASSERIE-STYLE DISHES.

(AND, TO HELP YOU ENJOY YOUR MEAL THAT LITTLE BIT MORE, WE'VE SUGGESTED A PERFECTLY MATCHED GLASS OF WINE FOR EACH MAIN DISH. YOUR CHOICE OF 150ML OR 250ML)

FOR OPENERS

Belazu green olives marinated in virgin olive oil and herbes de Provence (VG) – £4.00

A selection of hand-crafted, bespoke bakery sourdough, focaccia and our own in-house wheaten breads, dips, tapenade and salted butter (V) – £8.95

Sharing antipasti platter with cured meats, chicken liver parfait, smoked duck breast, mozzarella and ciabatta bread – £20.50

STARTERS

Panfried scallops with chestnut velouté, maple syrup, apple, pancetta and watercress – £13.50

Smoked salmon mousse with crème fraîche, lime and dill, homemade wheaten bread – £10.95

Homemade Rockvale chicken liver parfait and smoked chicken breast, toasted brioche – £10.25

Baked camembert with sage, cranberry and bacon jam, sourdough bread – £10.75

Potato, parsnip, chestnut and sage terrine with cranberry jelly (VG) – £9.50

Cauliflower croquetas with black garlic mayonnaise (V) – £9.75

SOUPS & SALADS

Caramelised parsnip and coconut soup with parsnip fritter (VG) – £9.25

Red lentil soup with curry oil and crème fraîche (VG option) – £9.25

Roasted squash and charred onion salad with Cashel Blue cheese (V) – £9.95

SIDES

Brussels sprouts with pancetta

Honey roast root vegetables

Sprouting broccoli with garlic and chilli

Spiced red cabbage with apple

House salad, fresh herbs, cherry tomatoes and French dressing

Roast potatoes

Chunky chips, skinny fries or sweet potato fries

Potato mash or champ

Blonde beer battered onion rings

Sautéed mushrooms

All £5.50

MAINS

Salmon fillet with citrus hollandaise, wilted spinach and potato purée – £27.50

{MOREAU CHABLIS (FRANCE) 150ML £9.50 | 250ML £15.75}

Blonde beer-battered haddock with homemade tartare sauce, triple cooked chips and garden peas – £24.75

{MARQUES DE RISCAL VERDEJO (SPAIN) 150ML £7.50 | 250ML £12.00}

Roast turkey and ham hock with fresh sage and onion stuffing, pig in blanket, roasted carrots and sprouts, mash and roast potatoes – £31.25

{LITTLE BEAUTY PINOT NOIR 150ML £11.00 | 250ML £18.50}

Local beef short rib, slow-braised in Guinness and star anise, caramelised onion purée, truffle risotto, crispy beef bonbon – £30.50

{KADETTE CAPE BLEND (SOUTH AFRICA) 150ML £8.00 | 250ML £13.25}

Rump of Antrim Hills lamb with slow braised all spice

and apple red cabbage, dauphinoise potato – £31.25

{CAVALLERESCO CHIANTI CLASSICO (ITALY) 150ML £8.00 | 250ML £13.00}

STEAKS & HOMEMADE BURGERS

Our famed steaks are all locally sourced, served with awesome chunky chips and oven-roasted vine tomatoes.

Your choice of 12oz sirloin – £33.75

{CHATEAU LA GRANGE ST. EMILLION (FRANCE) 150ML £8.00 | 250ML £13.25}

Or 8oz fillet – £39.75

{CONO SUR 20 BARRELS PINOT NOIR (CHILE) 150ML £10.25 | 250ML £17.00}

Our Classic burger with chunky chips, smoked streaky bacon, Irish cheddar, mustard mayo, homemade ketchup, pickled cucumber and beef tomato – on a brioche bun or a Portobello mushroom – £24.50

{LOPEZ DE HARO RIOJA CRIANZA (SPAIN) 150ML £7.50 | 250ML £12.00}

The Ultimate turkey burger with bubble & squeak, bacon and sausage meat patties, Irish cheddar, cranberry sauce, chunky chips, served on a brioche bun – £25.75

{MARQUES DE RISCAL 1860 TEMPRANILLO (SPAIN) 150ML £7.75 | 250ML £12.50}

SAUCES

Peppercorn, red wine and bone marrow sauce, garlic and fresh herbs butter – £3.25

VEGETARIAN

Christmas Wellington with sweet potatoes, mushrooms, kale, spinach and festive chestnuts (VG) – £23.75

{ROSABELLE ROSÉ (FRANCE) 150ML £7.50 | 250ML £11.25}

Sweet potato, spinach and chickpea curry (VG) – £23.25

{MARLBOROUGH SUN SAUVIGNION BLANC (NEW ZEALAND) 150ML £7.50 | 250ML £12.00}

Hazelnut and butternut squash roast with spiced fruit cream, baby boiled potatoes (VG option) – £23.50

{CHATEAU FONT MARS PICPOUL (FRANCE) 150ML £7.50 | 250ML £12.00}

Linguine with fresh baby spinach, toasted pine nuts, homemade basil pesto and house salad – £22.25

{VILLA DEL LAGO PINOT GRIGIO (ITALY) 150ML £7.50 | 250ML £12.00}

COQ & BULL CHRISTMAS SPECIAL

Caramelised parsnip and coconut soup with parsnip fritter (VG)

Roast turkey and ham hock with fresh sage and onion stuffing, pig in blanket, roasted carrots and sprouts, mash and roast potatoes

Prune and Armagnac Christmas plum pudding with brandy sauce (GF)

2 courses – £38.75

3 courses – £48.25

❖ AFTER DINNER COCKTAILS ❖

ESPRESSO BASED COFFEES

 **THOMPSON FAMILY TEA** 

 PUDS

DESSERT WINES

PORT

 **BOOK A TABLE** 

25.11.26