

*If you have any allergies or  
intolerances, please inform  
a member of our team*

# BRIGADE

BAR + KITCHEN

CHRISTMAS 2020



£45

BREAD + STARTER + MAIN + SIDES + DESSERT

## TO START

Wild mushroom soup & mushroom, tarragon pate on sourdough VE

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House cured salmon, house pickles & dill lime crème fraiche

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Ham hock and pistachio terrine & burnt apple jelly

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## TO FOLLOW

Charred winter vegetables, beetroot hummus & spicy crushed hazelnuts VE

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Grilled plaice, roasted celeriac, apple salsa & vermouth cream

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Norfolk rolled turkey breast, rosemary, pork stuffing & cranberry sauce

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32 days dry-aged Cornish barrel rump of beef, watercress + £4 supplement

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## SIDES

Herb roasted potatoes & Cornish sea salt VE

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Caramelised brussels sprouts & chestnut VE

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Burnt maple roasted parsnips & carrots VE

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## TO FINISH

Christmas pudding & vanilla brandy butter

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Treacle tart, torched blood orange, crème fraiche & rum snaps

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Selection of British cheese + £7 supplement

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*There will be a discretionary 12.5% service charge added to your bill.*

Vegan = VE Vegetarian = V