



For each Christmas meal purchased, £2.50 will be donated to Beyond Food on your behalf.



#GoodFoodDoingGood

3 COURSE MENU

Our Christmas set menu incorporates seasonal woodfired ingredients. The menu includes a glass of bubbly on arrival. Bread, with a choice of one starter, mains, sides (one between two guests), and dessert per person.

Sourdough Bread with butter

House cured salmon, house pickles & dill lime crème fraîche

Wild mushroom velouté with mushroom & tarragon pâté on sourdough (VE)

Ham hock pistachio roll & burnt apple jelly

Charred winter vegetables, beetroot hummus & spicy crushed hazelnuts (VE)

Norfolk rolled turkey breast, rosemary pork stuffing & cranberry sauce

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

Grilled Cod, bok choy & peppered soya glaze

Herb infused potatoes (VE)

Burnt maple-roasted parsnip & carrots

Christmas pudding & vanilla brandy butter

Treacle tart, torched blood orange, crème fraîche & brandy snaps

Cheeseboard + £7

£45 Restaurant | £65 Private dining

PRIVATE DINING

At Brigade we have 5 private rooms, a chef's table and kitchen perfect for your Christmas event.

From private dining, meetings and cocktail masterclasses, we have the space and dedicated team for you.

BEVERAGE PACKAGE

SILVER

1/2 bottle per person - £18
2018 Malbec, Finca Flichman Cabellero de la Cepa,
2020 Valencay, Sebastien Vaillant, Loire, France

GOLD

1/2 bottle per person - £27
2018 Chablis, Les Hauts de Milly, Burgundy, France
2012 'Coto de Imaz' Rioja Gran Reserva, El Coto, Spain

PRIVATE BAR

Price based on consumption
Choose your spirit of choice with mixers and have your very own private bar set up in your private dining room.