

The Brackenbury Christmas 2018 Party Menu

Please select **four** starters to be served to the table for sharing.
Starters will be accompanied by bruschetta.

Then select **three** mains and **three** puddings
from which your guests will choose on the day.

Starters:

Buffalo mozzarella, braised winter greens, chilli, olives & crème fraîche (v)
Violetta artichokes with Coppa di Parma, mint & almonds
Beetroot, walnut, creamed goat's cheese & watercress salad (v)
Goose rillettes, cured goose breast, goose liver parfait, pickles
Carpaccio of salmon with fennel, citrus, chilli & avocado
Fennel, blood orange & olive salad (v)
Dorset crab, shaved kohlrabi, sweet herbs & mayonnaise (+£2)

Mains:

Roast cod fillet, pommes purées, leek hearts, brown shrimps
Twice-baked soufflé, Gruyère, spinach, cream (v)
Risotto bianco, pork & Marsala ragù, radicchio & orange gremolata
Roast lamb rump, green beans, red wines, gratin dauphinoise
Roast pheasant, Brussels sprouts, bacon, celeriac & chestnuts
Grilled gilthead bream fillet, white bean broth, fennel, aioli

Puddings:

Almond & mincemeat tart, crème fraîche
Parkin, butterscotch, cream cheese ice-cream
Quince & brandy Italiano trifle *
Chocolate Nemesis, crème fraîche
Prune & Armagnac ice-cream *
Clementine sorbet
Selection of French cheeses (+£4 per person or +£7 as an extra course)

* contains alcohol