

Bayside Brasserie Christmas Day

7 Courses £89.95

Bucks Fizz on Arrival

Selection of Amuse Bouche

Starters

Smoked ham hock terrine, apple cider chutney and toasted brioche

Roasted parsnip soup, apple and honey crème fraiche (V)

Cured salmon gravadlax with sweet mustard dressing

Sun-blush tomato and goats cheese arancini (V)

Greenland prawn and crayfish cocktail, baby gem lettuce, parmesan sippet

Mains

Traditional roast turkey, chestnut stuffing and traditional trimmings,
duck fat roasted potatoes and winter vegetables

Seared fillet of sea bream, crab risotto, roasted scallop, lobster foam and crab biscuit

Slow-roasted limouison-cross fillet of beef (served medium rare) truffle mash,
honey roasted parsnips, scented cabbage parcel, armagnac jus and mustard dressing

Leek and ricotta fine tart, mustard beurre blanc, dressed rocket (V)

Desserts

Christmas pudding with armagnac sauce

Blackcurrant mousse, vanilla shortbread and blackcurrant sorbet

Pear william tarte tatin with vanilla ice cream

A selection of british farmhouse cheeses, chutney and toasts

Coffee

Coffee and Petit Fours

To Finish

A selection of liqueurs for you to enjoy

BOOK NOW 02920 358448

Early Bird Offer;

£10pp discount when booked and paid IN FULL before the end of November.

An optional 10% service charge will be added to your final bill. Prices are inclusive of VAT