

SCOTT'S

CHRISTMAS DAY MENU

£160 PER HEAD

FOUR COURSES • COMPLIMENTARY GLASS OF CHAMPAGNE • WINE FLIGHT AVAILABLE

CANAPÉS

Smoked Salmon & Caviar

Blinis, crème fraîche & dill

Bayonne Ham & Celeriac

Rémoulade crostini

Quail Egg Vol-au-Vent

Hollandaise & winter truffle

TO START

Twice-Baked Vacherin Mont d'Or Soufflé

Williams pear, candied walnut & Sauce Mornay

Smoked Mediterranean & Atlantic Prawn Cocktail

Crisp gem, avocado & lobster Marie Rose sauce

Duck Liver Terrine

Pickled girolles, blackberries & toasted brioche

TO FOLLOW

Roast Norfolk Bronze Turkey

Ballottine of leg & thigh, honey-glazed root vegetables, sautéed sprouts, chestnuts, Alsace bacon & turkey jus

Roast Treacle-Cured Chateaubriand

Spinach, sautéed ceps & girolles, red wine jus & gratin dauphinois

Tronçon of South Coast Turbot

Fine beans, hollandaise & sautéed Ratte potatoes

Butternut Squash & Wild Mushroom Wellington

Pearl barley, creamed spinach, mushroom jus & gratin dauphinois

TO FINISH

Traditional Christmas Pudding

Brandy & raisin ice cream

Sticky Toffee Pudding

Jaggery butterscotch sauce & crème anglaise

Black Forest Gâteau

Artisanal Stilton

Grapes, celery & crackers

COFFEE & PETITS FOURS

SERVED WITH SATSUMAS

CHRISTMAS DAY RESERVATIONS • £50 DEPOSIT PER PERSON REQUIRED
PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES WHEN BOOKING
A discretionary service charge of 10% will be added to your bill.

MERRY CHRISTMAS FROM SCOTT'S BRASSERIE