MUSE
BRASSERIE

Christmas Menu

Wild Strawberry Bellini or After School Special

Amuse Bouche

ENTREE

1

Celeriac and pear soup, thyme infused Chantilly (V) (GF)
please ask for vegan option
or
Filo pastry, wild mushrooms & chestnut fricassée (V)
or
Warm foie gras, toasted brioche, perigueux sauce
or
Pan-seared scallops, lentil and chorizo mayonnaise

2

Quinoa and kale tikki, chickpea salsa, tamarind sauce (VE) (GF)
or
Goat cheese, beetroot and fig open tart (V)
or
Wild rabbit and chicken terrine, quail egg, plum jelly
or
Soft shell crab with puffed rice, tomato chutney (GF)

LE PLAT

3

Norfolk stuffed turkey, roast potatoes, pigs in blanket, cranberry jus
or
Roast butternut squash, sweet potato, swiss chard, Kerala sauce with pilau rice (VE) (GF)
or
Fish Bouillabaisse with rouille and garlic bread
or
Braised beef cheek, fondant potatoes, red wine jus

DESSERT

4

Christmas pudding, brandy sauce
or
Assiette of pears - poached, brûlée & sorbet (GF)
or
Vegan chocolate and pumpkin pie, vegan ice-cream (V) (VE)

5

Cheese board or Café gourmand

Any 2 courses £29.95, 3 courses for £39.95
5 courses £49.95