

MUSE

—BRASSERIE—

Christmas Menu

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WELCOME DRINK

AMUSE BOUCHE

CHOICE OF
ENTREE

Butternut squash and sage soup **VE**

Sweetcorn and beetroot tikki with chickpea masala **VE**

Wild mushroom tart, candied chestnut, parmesan and frisee salad **G D V N**

Smoked salmon mousse, caviar and caper berries **G**

Chicken and guinea fowl terrine, cranberry and chutney **G**

CHOICE OF
LE PLAT

Roast turkey, roast potatoes, pigs in blankets, winter vegetables, turkey jus **D**

Beef cheek bourguignon, truffle mash, caramelised parsnip **D**

Confit pork belly, prunes, green cabbage and cider jus

Chicken korma, cumin rice, papadams **D N**

Seafood Bouillabaisse

Stuffed ravioli, basil pesto and vegan parmesan **VE**

CHOICE OF
DESSERT

Traditional Christmas pudding, brandy ice cream, mixed berries -GF option available **D**

Chocolate and clementine orange delice, Cointreau ice cream **D G**

Apple Tatin, with Bramley apple sorbet **D G**

Vegan chocolate fondant with vanilla ice cream **VE**

OPTIONAL COURSES

Cheeseboard selection - +£10

Café gourmand - +£10

£45 P/P



Vegetarian



Vegan



Gluten



Dairy