

MUSE  
—BRASSERIE—

# Christmas Day

FESTIVE WELCOME DRINK

AMUSE BOUCHE & BREAD

## 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

## 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

## 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

Caramelised pineapple with coconut mousse VE

## APRÈS LE DÎNER

Cheeseboard & cracker selection  
Glass of Port

£55/pp

V Vegetarian

VE Vegan

G Gluten

D Dairy