

MUSE
—BRASSERIE—
Christmas Menu
2023
Dec 1st - 30th

Welcome drink - Amouse bouche - Bread



ENTREE

Caramelised parsnip soup, parsnip bhajis (D)

Beetroot tikki , marrowfat pea chaat (VE)

Mulled wine-cured salmon gravadlax, celeriac remoulade, caviar

Venison and cranberry terrine, sourdough toast (G)

Redwine poached pear, chestnut and stilton tart (D)(G)(N)



LE PLAT

Wild mushroom and butternut squash wellington, spinach and red pepper coulis (VE)(G)

Achari tamarind fish, cumin potatoes, moilee sauce

Braised beef blade, truffle mash, honey roast vegetables and beef jus (D)

Roast turkey, fat roasted potatoes, pigs in blanket, winter vegetables and turkey jus (G)

Le Tiffin – Chicken Tikka Masala, cumin rice, paratha (D)(G)(N)



DESSERT

Festive Christmas pudding, custard sauce, brandy ice cream (G)(D)

Vegan chocolate fondant (G)

Baba au rum, crème Chantilly, rum and raisin ice cream (G)(D)

Gluten free sticky toffee pudding

Choice of ice cream (D) or sorbet (VE)



OPTIONAL COURSES

Cheeseboard selection - +£10 Café gourmand - +£10

£48_{p/p}