

# MUSE

—BRASSERIE—



## AUTUMN GROUP SET MENU

### ENTREE

- SWEET POTATO AND KALE TIKKI, CHICKPEA MASALA (VE)  
CRISPY OKRA, TAMARIND SAUCE, CORIANDER, MINT AND CHILLI (VE)  
POTAGE SAINT GERMAIN (split pea and bacon soup)  
GIN CURED SALMON GRAVADLAX, CELERIAC REMOULADE, RYEBREAD (G)  
VENISON AND CRANBERRY TERRINE, SOURDOUGH TOAST (G)

### LE PLAT

- PUMPKIN AND SAGE RAVIOLI, ROQUETTE SALAD (G) (VE)  
WILD MUSHROOM RISOTTO, PARMESAN AND TRUFFLE OIL (D)  
CHICKEN TIKKA, CUMIN RICE, PARATHA (D) (G) (N)  
LAMB SHANK, TURNED POTATOES, AND WINTER VEGETABLES  
SEAFOOD BOUILLABaisse, ROUILLE SAUCE, GARLIC TOAST (SF) (G)

### DESSERT

- PUMPKIN PANNA COTTA, GINGERBREAD CRUMB, CANDIED GINGER SORBET (VE) (G)  
CHOCOLATE FONDANT WITH VANILLA ICE CREAM (VE) (G)  
GLUTEN FREE STICKY TOFFEE PUDDING, SALTED CARAMEL ICE CREAM (D)  
SELECTION OF ICE CREAM (D)  
SELECTION OF SORBET (VE)

### TEA/COFFEE

CHEESEBOARD (D) (G) – *supplement of £8*

*£45/pp  
For groups of 8+*

