

MUSE
—BRASSERIE—

Festive Group Set Menu

3 COURSE SET MENU £48/PP

Sourdough bread with butter



ENTRÉE



1. Spiced butternut squash soup *(ve)*
2. Caramelised onion, heritage beetroot and goat's cheese tart *(g, d)*
3. Duck liver mousse, confit kumquat and brioche toast *(d, g)*
4. Salmon tartare with beetroot, orange and pear *(d, g)*



PLATS



1. Wild mushroom and truffle ravioli, masala sauce *(d, g)*
2. Pumpkin and chestnut Wellington, cranberry jus *(ve, g, n)*
3. Beef cheek bourguignon, mash, pancetta and seasonal veg *(d)*
4. Prawns, mussels and fish of the day in moilee sauce, toasted garlic bread *(g, sf)*
5. Chicken tikka masala, papadums and cumin rice *(g, n, d)*
6. Roast turkey crown, apricot and cranberry stuffing, pigs in blankets, roast potatoes and vegetables with jus *(g, n, d)*



DESSERT



1. Mont Blanc, chestnut cream *(d, n)*
2. Chocolate délice, honeycomb ice cream *(ve)*
3. Christmas pudding, brandy custard *(d, g)*
4. Selection of cheeses *(d)* (£8 supplement)
5. Selection of ice cream *(d)* or sorbet

(ve) Vegan · (n) Nut · (g) Gluten · (d) Dairy · (sf) Shellfish