



MUSE

—BRASSERIE—



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Christmas Day

SET MENU

2026

£80 PER PERSON

Mulled wine on arrival

AMUSE-BOUCHE & BREAD



STARTERS (choose one)



- Celeriac and coconut soup, roasted cumin (ve)
- Beaufort cheese soufflé, Kirsch sauce (d, g)
- Duck liver mousse, brioche toast and cranberry jelly (d, g)
- Salmon, compressed cucumber, prawn ceviche and crème fraîche (d, f, sf)



MAINS (choose one)



- Roast turkey, stuffing, braised cabbage, roast potatoes, caramelised vegetables and jus (n)
- Monkfish curry, moilee sauce and coconut rice (d, f)
- Nut-roast pithivier, beetroot, butternut squash and onion gravy (ve, g, n)
- Braised pork belly roulade, Brussels sprout colcannon mash and cider jus (d)
- Beef cheek bourguignon, fondant potatoes, pancetta, mushrooms and jus



DESSERTS (choose one)



- Christmas pudding and brandy custard (d, g)
- Blood orange and chocolate tart
- Bramley apple and cranberry crumble with ginger ice cream (d, g)
- Selection of ice creams (d) and sorbets

Warm mince pies (g)