

JOY AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

Christmas Day Menu

STARTER

- PORK ASSIETTE** Smoked ham hock, pork scratching, braised pork cheek and textures of quince
- HAY SMOKED MACKEREL** Octopus carpaccio, beetroot creme fraiche and candied beetroot
- CAULIFLOWER ALMOND AND TRUFFLE VELOUTE** Mini baked loaf and marmite butter
- PUMKIN AND SAGE ARANCHINI** Pumpkin veloute, crispy kale and a parmesan tuille

FISH COURSE

- SMOKED COD WRAPPED IN PARMA HAM** served with a tomato and cannellini bean stew

MAIN COURSE

- TRADITIONAL VINE CROSS FARM ROAST TURKEY** served with chestnuts, onion and thyme stuffing, garlic & herb roast potatoes, pigs in blankets, roast gravy and bread sauce
- BLACK PEPPER CRUSTED ROAST SIRLOIN OF BEEF** served with garlic and herb roasted potatoes, Yorkshire pudding and gravy
- FILLET OF LEMON SOLE** served with cocotte potatoes, grilled leeks, parsnip veloute and truffle oil
- WILD MUSHROOM AND TARRAGON WELLINGTON** served with truffle oil and parmesan crisps

DESSERT

- CHOCOLATE DELICE** served with praline, cherries in Kirsch and a chantilly cream
- TRADITIONAL CHRISTMAS PUDDING** served with brandy butter and cream
- TARTE AU CITRON** served with blackcurrant puree and a lemon tuille
- ROQUEFORT CHEESE** served with a sticky port reduction, spiced caramelised poached pear and oat biscuits

TEA, COFFEE AND MINCE PIES

TO BOOK Please call us on 01892 870318 or email enquiries@thelittlebrownjug.co.uk

EAT, DRINK AND BE MERRY | EAT, DRINK AND BE MERRY

We require a £20 per head deposit on booking.
Preorders and full payment required by the 1st December
We do not include a service charge to your bill unless you are a table of 6 or more in which case a discretionary 12.5% will be added to your bill.
100% of the tips leave are distributed amongst the crew.

£79.95