



# The Bricklayers Arms

## Christmas Party Menu 2017



### Starters

Lightly spiced butternut squash and red pepper soup with crusty bread (v)

Duck & chicken liver parfait with balsamic baby onions, fruit chutney and toasted brioche

Smoked mackerel and horseradish pate with toasted crostini and baby beetroot salad

Blacksticks blue cheesecake with a walnut, grape and apple salad and red wine dressing (v)

Home cured gravadlax with cucumber mousse and watercress, lemon and caper salad (gf)

### Main Courses

Cottage Farm roast turkey served with roasted potatoes, parsnips, sage and onion stuffing,  
pigs in blankets and homemade gravy

Salmon, leek and dill en papillote with buttered new potatoes, roasted cherry tomatoes and  
a creamy herb sauce (gf)

Sweet potato, puy lentil, cranberry and goat's cheese Wellington with roast potatoes, winter  
veggies and mild peppercorn sauce (v)

Confit duck leg with braised red cabbage, dauphinoise potatoes and a rich red wine jus

Winter warming beef stew with roasted root vegetables, herby dumplings and creamy  
mashed potato

*All main courses come with a selection of seasonal vegetables*

### Desserts

Traditional Christmas pudding with brandy sauce

Coconut panna cotta with caramelized pineapple and a lime, chilli and mint syrup

Dark chocolate and praline cheesecake with raspberry compote and clotted cream

Banana, toffee and apple crumble with vanilla custard

Selection of cheeses with biscuits, celery, grapes and chutney

Coffee & mince pies

2 Courses £21.50

3 Courses £25.95



Name of guest:															
Please tick selected meals															
<b>STARTER</b>															
Soup (v)															
Duck parfait															
Mackerel pate															
Cheesecake (v)															
Gravadlax (gf)															
<b>MAIN COURSE</b>															
Roast turkey															
Salmon (gf)															
Veg Wellington (v)															
Confit duck															
Beef stew															
<b>DESSERT</b>															
Christmas pudding															
Coconut panna cotta															
Cheesecake															
Crumble															
Cheese and biscuits															

- \* A non-refundable deposit of £10 per person is required to secure your booking
- \* Menu choices need to be with us 10 days in advance of your party
- \* Service is not included and we leave this to your discretion
- \* Although we take the greatest care in preparation, some of our fish dishes may contain small bones
- \* If you have any allergies or dietary requirements please speak to us prior to ordering