

Available for pre-order throughout the month of December for **groups of 6** or more during lunch and dinner, Mon - Sat (not Sunday)

# Christmas Menu

**The Brewery Tap** Christmas menu is lovingly handmade from scratch in house and served with crackers and Christmas trimmings.

*Please notify us of any allergies or dietary requirements before you order as we regularly use all 14 allergens. Ask us about our gluten free and vegan options.*

**£10 non-refundable deposit** is required per head to secure your reservation and an email with the pre-orders is required for the whole group no later than 7 days prior to your reservation.

## The Main Event



### FISH PIE

Cod, salmon, prawns & asparagus in a creamy fish sauce encased in puff pastry. Served with our creamy mashed potatoes, winter vegetable selection and white wine, cream & parsley sauce.

### VEGETABLE PITHIVIER

Roasted squash, spinach, feta & pine nuts in a puff pithivier pastry pocket. Served with our creamy mashed potatoes, winter vegetable selection and roasted vegetable stock gravy.

### ROAST TURKEY OR GAMMON DINNER

We're famous for our roasts! Choose between slow roasted turkey breast **or** house smoked gammon. both served with sage & sausage stuffing, pigs in blankets, yorkshire pudding, roast potatoes, parsnips & carrots, winter vegetable selection and the roasting juices as gravy.

### DUCK 'CONFIT'

Two quarters of Gressingham duck roasted the French style in duck fat for tenderness, drained then oven crisped. Served with sausage stuffing, pigs in blankets, roast potatoes, parsnips & carrots, winter vegetable selection and the roasting juices infused with redcurrants as gravy.

£3 supplement



### SOUP

Home made soup of the day served with crusty bread & butter

### PRAWN COCKTAIL

Our own curried Marie Rose, crisp lettuce, avocado, wedge of lemon

### GARLIC MUSHROOMS

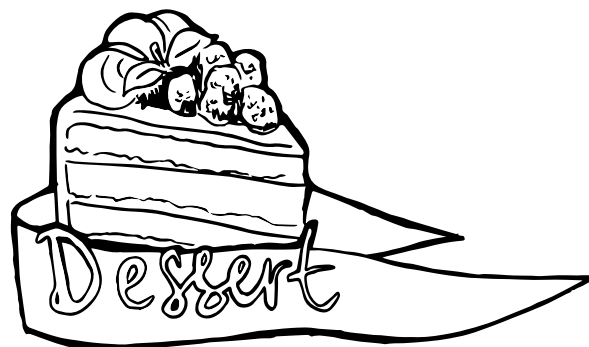
Crispy fried breaded mushrooms with garlic mayonnaise and salad

### GOAT'S CHEESE & BEETROOT SALAD

Roasted beetroot, grilled goat's cheese, mixed leaves, Balsamic glaze

### CRISPY HALOUMI BITES

With sweet chilli jam



### ETON MESS

Crumbled meringue, mixed berries, and double cream served with raspberry sauce

### STICKY TOFFEE AND DATE PUDDING

Homemade and served with vanilla ice cream

### MARMALADE GLAZED BREAD AND BUTTER PUDDING

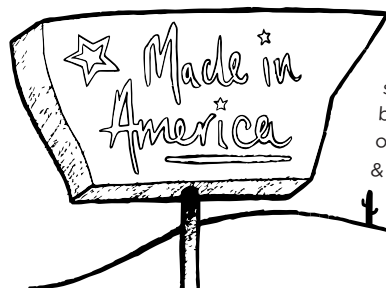
Our own recipe, with cinnamon orange butter

### TRADITIONAL CHRISTMAS PUDDING

With brandy cream

### CHOCOLATE AND RASPBERRY BROWNIE

Homemade and served with vanilla ice cream



### HOUSE PLATTER

Our house speciality: All from the smokehouse - a selection of pulled pork brisket and smoked sausage with skinny fries our own recipe BBQ sauce, house slaw, JD's mac & cheese and 'Boston Beans'

£3 supplement

### PRICES

Including Christmas crackers and mince pies

**Main course only £12**

**Two courses £16**

**Three courses £19**