

MONKEY ISLAND BRASSERIE

Six-Course Christmas Day Lunch Menu £135 per person

MAIN COURSES

TRUFFLE TURKEY BALLOTINE

Roasted Brussels Sprout | Honey-Glazed Parsnip | Turned Potato Cranberry Sauce | Winter Black Truffle | Turkey Jus

HERB-BREADED PORK TENDERLOIN

Apple Compote | Parsnip Purée | Vichy Carrots | Salsify Pork Crackling | Red Wine Jus

PAN-FRIED TROUT

Roe Beurre Blanc | Preserved Lemon | Potato Terrine Burnt Leek Purée | Baby Leeks

JERUSALEM ARTICHOKE TARTE TATIN

Butternut Squash Purée | Roasted Golden Beetroot | Salsify Sautéed Mushrooms | Mushroom Broth

TO THE TABLE

Pigs in Blankets | Brussels Sprouts

DESSERTS

STICKY TOFFEE PUDDING

Vanilla Ice Cream | Sesame Crisp | Toffee Sauce

CHRISTMAS PUDDING

Brandy Sauce

THE THREE LAYER CAKE

Chocolate Cream | Coffee Amaretto Mousse Hazelnut | Chocolate Sorbet

CHEESE

Baked Tunworth Cheese | Rosemary | Truffle Oil Bread Soldiers | Redcurrants

COFFEE OR TEA & PETIT FOURS

Merry Christmas!

All prices include VAT at the current rate.

A discretionary service charge of 12.5% will be added to your final bill.

If you do have a food allergy, you should inform one of our restaurant team so we can minimize the risk of cross contamination during the preparation and service of your food.

NOTE FROM OUR CHEF:

"Enjoy the menu combines the very best seasonal produce with classic festive flavours"



WELCOME DRINK

A glass of Billecart-Salmon Champagne

AMUSE BOUCHE

CHESTNUTS AND MUSHROOM MILLE FEUILLE

Vegan Puff Pastry | Chestnuts Mushroom Mousse | Mushroom Tournes | Homemade Smoked Thyme Vegan Mayo

STARTERS

TIGER PRAWN BISQUE

Pan-fried Garlic Prawn | Whipped Coconut Cream Ficelle Croutons

HOT SMOKED SALMON

Smoked Mackerel Bon Bons | Lemon Crème Fraiche Pickled Carrot | Caperberries

CYLINDRA RED BEETROOT

Goat's Cheese Mousse | Candied Hazelnuts | Beetroot Purèe Tendril Pea Shoots

MONKEY ISLAND FOIE GRAS TERRINE

Sweet Pear Chutney | Fresh Redcurrants | Toasted Brioche

SORBET

Refreshing Champagne sorbet

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