



THREE COURSE FESTIVE MENU//40

----- **TO START**

CHICKEN LIVER PARFAIT, CHILLI & ONION JAM,
SOURDOUGH.

MUSHROOM MAC N CHEESE BALLS, TRUFFLE AIOLI
AGED PARMESAN V

ROASTED CAULIFLOWER & CHEDDAR SOUP, THYME OIL,
SOURDOUGH *VEGAN ALTERNATIVE V/VG*

----- **MAIN EVENT**

ALL MAINS SERVED WITH POTATO GRATIN, SEASONAL GREENS, RED
CABBAGE, PARSNIP & TRUFFLE PUREE, MAPLE CARROTS ALL GF

BUTTERMILK TURKEY CROWN

SLOW COOKED BRAISED BEEF RIB

BUTTERED COD, CAPER BUTTER SAUCE

SQUASH, PUMPKIN SEED & KALE NUT ROAST VG

----- **DESSERTS**

STICKY TOFFEE PUDDING, CARAMEL SAUCE, VANILLA
ICE CREAM GF

SICILIAN LEMON MOUSSE, MERINGUE CRUMB, BERRY &
PORT DRIZZLE

CHOCOLATE ORANGE CHEESECAKE, STEM GINGER GF,VG

ANY QUESTIONS REGARDING THE MENU PLEASE DONT HESITATE
IN CONTACTING US.

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PLEASE MAKE US AWARE OF ANY ALLERGENS
WITHIN THE PARTY AS THE KICTHEN HOLDS MOST
OF THE 14 ALLERGENS

