



Festive Menu

Starters

Paprika, Roast Pepper & Tomato Broth (v, vea, gfa)

Sour cream, herb croutons and basil oil

Roast Pepper Hummus (v, vea, gfa)

Sweet drop peppers, pickled shallot, toasted seeds, endive & herb salad and feta cheese

Chicken Liver Parfait (gfa)

Toasted brioche and plum & apple chutney

Mains

Ballotine of Turkey (gfa)

Wrapped in bacon, chestnut & sage stuffing, pigs in blankets, honey-glazed root vegetables, rosemary roast potatoes and a rich turkey jus

Traditional Steak Pie

Honey-roasted root vegetables and creamy mash or hand cut chips

Nut Roast, Parsnip & Sage Strudel (v, vea)

Crisp seeded pastry, onion gravy, truffled savoy cabbage and roast vegetables

Seared Fillet of Sea Bass (gf)

Herb crushed potatoes, shallot, lemon & caper beurre blanc, sauté greens and samphire



BRISBANE
HOUSE

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