



FESTIVE SET MENU

2 courses for £28 - 3 courses for £34

STARTERS

- Soup of the day** with toasted sourdough & butter
- Smoked beetroot carpaccio** with blue cheese & balsamic
- Salt & pepper squid** with daikon salad & sesame soy dip
- Smoked sea trout** with pickled cucumber & squid ink tapioca
- Beef & blue cheese croquettes** with spicy ketchup
- Duck parfait** with pickled winter vegetables, toasts & chutney

MAIN COURSES

- Smoked beetroot & quinoa salad** topped with caramelised goats cheese, balsamic glaze & toasted walnuts
- Roast squash & red lentil dahl** with basmati rice, toasted cashews & coriander, popadoms & chutney
- Whole roasted Plaice** with roasted baby new potatoes, samphire & lemon caper butter
- 8 hour in-house oak smoked short rib** with creamy mash, seasonal greens, proper gravy & crispy onions
- Roast turkey & pigs in blankets** served with roast root veg, roast potatoes, cabbage, proper gravy and home made Yorkshire pudding

PUDDINGS

- Frangipane tart** with fresh berries
- Sticky toffee Christmas pudding** with custard
- Flourless chocolate & orange torte** with orange gel
- Honeycomb cheesecake** with chocolate soil & honeycomb

FOR THE LITTLE ONES

2 courses for £17 - 3 courses for £19

STARTERS

- Veggie sticks** with vegan tzatziki
- Toasted flat bread** topped with melted cheese

MAINS

- Fish goujons** served with chips & peas
- Chicken nuggets** served with chips & peas
- Half sized roast turkey** served with roast root veg, roast potatoes, cabbage, proper gravy and home made Yorkshire pudding

PUDDINGS

- Ice cream tub** - chocolate, strawberry or vanilla

We require a **deposit of £5 per person** upon booking, followed by **pre-order** no later than 1 week prior to the date of the booking. Confirmation of numbers must be made **1 week prior** to the date of the booking, at which point the deposit becomes **non-refundable**. Pre-orders must be sent via email to info@thebray.co.uk

Please ask a team member if you require further information on allergens.
Please advise a manager of any dietary requirements.
A 10% service charge will be added to your total bill.