



Christmas Party Menu

Starters

Chicken liver parfait, truffle butter, toasted brioche, port and red onion purée

Crab brulée, parmesan crust, toasted brioche

Smoked short rib and Norbury Blue fritter, watercress, spinach purée

Potted salmon rilette, cornichons, crostini, salmon roe

Celeriac and hazelnut soup, warm focaccia, chive oil (vg)

Beetroot and goats cheese carpaccio, baked fig, hot honey (v)

Mains

Dou of Norfolk Farm roasted turkey, roasted crown and braised leg,
roast potatoes, root veg sauteed greens, pig in blanket, cranberry sauce, turkey jus

Braised lamb shank, confit garlic mash,
sauteed curly kale, pistachio crusted carrot, confit tomatoes, rosemary and mint jus

Pan roasted cornish hake loin, tenderstem, lobster and caviar sauce, leek hay, crispy ratte potatoes

Artichoke, potato and brie wellington, sauteed kale, root vegetables, veg gravy (v)

Pumpkin tortellini, mushroom veloute, crispy sage leaves, chive oil (vg)

Desserts

Espresso panna cotta, malt caramel gel, amaretti biscuit

Christmas pudding, red currents brandy creme anglaise

Mulled pear tarte tatin, blood orange sorbet (vg)

Bueno millefeuille, sweet puffed pastry, hazelnut praline, dulce de leche,
chocolate cremeux, hazelnut spears

2 COURSES - 32 / 3 COURSES - 38

THE
WILLIAM BRAY
— S H E R E —

Please note - a deposit of £10 per person is required at the time of making the booking
- confirmation of numbers and pre-order required 14 days prior to function at which point the deposit becomes non-refundable
- a 12.5% discretionary service charge is levied on all Christmas parties
- please advise of any allergies or dietary requirements in writing on the pre-order form
- all communication regarding your party is to be made via info@thebray.co.uk (please put your party name and date in the subject)