



Christmas Day Feast

Amuse Bouche

Camembert filled gougères

Starters

Hand dived Orkney scallop, celeriac purée, apple, winter truffle
Smoked short rib filled brioche doughnut, blue cheese espuma, winter truffle
Parmesan sable tart, poached duck egg, fresh pea, wild mushrooms (v)
Celeriac and hazelnut soup, chive oil, baked bread (vg)

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
Beef wellington, garlic pomme purée, seasonal vegetables, perigueux sauce
T-Bone of wild cornish turbot, lobster and caviar sauce,
baby leeks, wild mushrooms, crispy ratte potatoes
Beetroot and lentil wellington, butternut puree, heritage carrots, vegan peppercorn (vg)

Desserts

Baileys and white chocolate creme brulée cheesecake, dulce de leche, apple sorbet
Espresso panna cotta, malt caramel gel, amaretti biscuit
Christmas pudding, red currants, brandy crème anglaise
Mulled pear tarte tatin, blood orange sorbet (vg)

95 PER PERSON

THE
WILLIAM BRAY
— S H E R E —

Please note - a deposit of £45 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)