



# Christmas Party Menu

## STARTERS

Spiced winter squash soup, paprika oil, toasted seeds (ve)  
Pressed ham hock terrine, pease pudding, pickled cauliflower, toasts  
Whipped Norbury Blue, pickled grapes, crackers (v)  
Cured sea trout, smoked beetroot, tartare

## MAINS

Stuffed and rolled turkey, goose fat roasted potatoes, sprout tops, cranberry sauce and gravy  
Braised shin of beef, gratin potato, shallot purée, red wine gravy  
Wild mushroom and tarragon dumplings, braised leeks, truffle sauce (ve)  
Roast hake supreme, smoked haddock chowder, nero cabbage

*With Christmas trimmings -  
roast potatoes, honeyed parsnips, chantenay carrots, Bray Brussels and pigs in blankets*

## DESSERTS

Christmas sticky toffee pudding, brandy and vanilla custard  
Poached apple and cinnamon tart, baked apple purée, creme Anglaise  
Mulled plums, coconut yoghurt, hazelnut crumb (ve)  
Pistacchio crème brûlée, biscotti

MONDAY TO THURSDAY 2 COURSES - 25 / 3 COURSES - 30  
FRIDAY + SATURDAY 2 COURSES - 30 / 3 COURSES - 35

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 14 days prior to function at which point the deposit becomes non-refundable  
- we will need a pre-order for all party bookings 14 days prior to your function  
- a 10% 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](mailto:info@thebray.co.uk) (please put your party name and date in the subject)