Festive Menu

2 COURSES FOR £28
3 COURSES FOR £34
Pre-order only - £10 deposit per person

STARTER

Soup of the day, toasted croutons, rustic bread and farmhouse butter (v, ve on request)

Smoked beef & blue cheese croquettes, spiced gotcha ketchup

In-house oak smoked salmon mousse, beetroot, toasted crostini and squid ink tapioca

MAIN COURSE

Roast turkey, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, sautéed sprout tops, roast root vegetables, cranberry sauce and proper gravy

Beef, shalott and mushroom pie, braised red cabage, colcannon mash and red wine jus

Pancetta wrapped monkfish, orange braised fennel, poached potatoes, fennel pollen holandaise

Vegan Wellington, roast potatoes, sautéed sprout tops, roasted root vegetables, cranberry sauce and vegan gravy (ve)

SOMETHING SWEET

Sticky toffee Christmas pudding, brandy butter and Madagascan vanilla custard

Vegan dark chocolate and orange torte, orange gel and popping candy (ve, gf)

Warm pecan pie, clotted cream and spun sugar (gf)

PLEASE NOTE - A MINIMUM 2 PEOPLE IS REQUIRED FOR THE FESTIVE MENU
A DEPOSIT OF £10 PER PERSON IS REQUIRED AT THE TIME OF THE BOOKING TO SECURE THE RESERVATION
A PRE-ORDER IS REQUIRED 14 DAYS PRIOR TO YOUR FUNCTION
A 10% DISCRETIONARY SERVICE CHARGE IS LEVIED ON ALL CHRISTMAS PARTIES
ALL COMMUNICATION REGARDING YOUR PARTY IS TO BE MADE VIA E-MAIL ON INFO@THEBRAY.CO.UK