



Christmas

THE
BRASSERIE

ONE WARWICK PARK

December 1st - 24th Menu

NIBBLES

Warm Flatbread & Hummus **VG** £5

Homemade Focaccia & Oils **VG** £5

Marinated Mixed Olives **VG GF** £4

Toasted Almonds & Cashew Nuts **VG GF** £4

STARTERS

Smoked Duck GF

Celeriac & wasabi remoulade,
served with crab apple jelly £7

Beetroot & Soft Cheese Terrine VG

Served with crispy rocket, caramelised
balsamic, walnut crumb £7

Charcuterie Board

Selection of cured meats, olives, marinated peppers
& aubergine, rocket, focaccia bread £10

Mezze Sharing Platter

(for two to share) **V GFO**

Hummus, baba ghanoush, stuffed vine leaves, olives,
grilled flatbread, halloumi, tomatoes £14

Crispy King Prawns

Smoked paprika mayonnaise, spring onion, chilli £9

Smoked Mackerel Pâté GFO

Grilled ciabatta, pickled cucumber, radish salad £8

Honey, Soy & Ginger Chicken Skewer GF

Harissa, mint yoghurt, spring onions, chilli £8

SIDES

French Beans VG GF

Tossed in seasoning & olive oil £4

Wilted Spinach VG GF

With roasted garlic £4

Crispy French Fries VG GF £4

MAINS

Braised Pork Belly GF

Caramelised apple purée, colcannon,
buttered kale, red wine reduction £18

Ballotine of Turkey DF GFO

Cranberry & sage stuffing, traditional festive vegetables, roasted
parsnips, Yorkshire pudding, hand rolled pigs in blankets £16

Brasserie Burger VGO GFO

Grilled streaky bacon, Emmental cheese, gourmet burger bun,
lettuce, gherkin, tomato, served with fries £16

Butternut Squash & Mushroom Nut Roast Wellington VG

Served with crispy kale, smoked artichoke puree
and a rich vegan gravy £14

Roasted Chicken Breast GF

Buttery creamed potato, charred shallot, chestnut
mushroom sauce, roasted garlic, wilted spinach £18

Pan Fried Sea Bass GF

Flageolet beans, Jerusalem artichoke puree, roasted garlic,
crispy rocket, lightly smoked tomatoes £20

Pumpkin Squash Ravioli V

Brown butter sauce, roasted butternut, pecorino,
toasted pecans, crispy sage £17

7oz Fillet Steak GF

Portobello mushroom, salad leaves, crispy French fries,
brandy peppercorn sauce £30

DESSERTS

Red Wine Poached Pear V £8

Hazelnut cream, nutmeg shortbread £8

Salted Caramel & Milk Chocolate Cheesecake VG GF

Toffee cream £7

Christmas Pudding V

Brandy crème anglaise, lemon balm £8

Sticky Toffee Pudding V

Vanilla ice cream, salted caramel sauce £8

Ice Cream & Sorbet Selection V GF

3 scoops (Ask server for daily selection) £4

Cheese & Biscuits GFO

Selection of cheeses, grapes, celery,
tomato chutney & artisan biscuits £9

V vegetarian **VO** vegetarian option on request **VG** vegan **VGO** vegan option on request

DF dairy free **GF** gluten free **GFO** gluten free option on request

If you have a food allergy, intolerance, or other dietary requirements - please discuss when placing your order.

