



THE Bracebridge

CHRISTMAS DAY

FIVE COURSE MENU - £100 ADULT AND £50 CHILDREN (Under 10)

CHRISTMAS WELCOME DRINK ON THE TERRACE (NON ALCHOLIC AVAILABLE)

TO COMMENCE

BBQ STUFFED OLIVES, NUTS, IRISH SODA BREAD & MARMITE BUTTER

STARTERS

DUCK LIVER PARFAIT, JAM, BRIOCHE

LOBSTER & CRAY FISH COCKTAIL, EXMOOR CAVIAR

WILD MUSHROOM & PARMASAN ARANCHINI, CELERIAC & TRUFFLE SOUP (V, AVG)

HAND DIVED SCALLOP, BBQ SQUASH & BROWN BUTTER (GF)

MAINS

ROASTED TURKEY & CONFIT LEG, DUCK FAT ROAST POTATOES (GF)

SMOKED POTATO, WELSH RAREBIT, GARLIC CREAM SAUCE (AVG, V, GF)

MONKFISH TAIL, WHIPPED POTATO, ROE AND CHAMPAGNE SAUCE (GF)

AGED DAIRY COW RIBEYE, CAFÉ DE PARIS BUTTER & BEEF FAT POTATOES

DESSERTS

SALT CARAMEL TART, CHOCOLATE SORBET (V)

CHRISTMAS TRIFLE (V, AVG)

CHOCOLATE MOUSSE, CHERRIES & DOUBLE CREAM (VG)

BRITISH CHEESE SELECTION, GRAPE AND APPLE CHUTNEY, CRACKERS

TO CONCLUDE

BRACEBRIDGE BUTTER MINCE PIES AND MULLED WINE ON THE TERRACE

(V) – VEGETARIAN (AVG) – AVAILABLE VEGAN (GF) – GLUTEN FREE

ALL GUESTS ARE REQUIRED TO PRE ORDER AND DISCLOSE DIETARIES BY 12TH DECEMBER 2024