

THE
GAINSBOROUGH
BRASSERIE

Festive Menu

STARTERS

2 Courses £45 / 3 Courses £55

Pumpkin & Ginger Soup – Coconut and Pumpkin Seed Sambal

St. Austell Bay Mussels – Shallot, Garlic and White Wine Sauce

Salmon Rillettes – Toasted Sourdough and Soft Herbs

Fresh Burrata – Grilled Market Vegetables and Pomegranate Molasses

Pork & Game Terrine – Celeriac Remoulade and Cornichons

MAINS

Creedy Carver Duck Breast - Redcurrant Jus, Pomme Purée and Baby Leeks

8oz Himalayan Salt Aged Fillet Steak – Dorset Watercress, Koffmann Fries, Béarnaise or Peppercorn Sauce (£10 Supplement)

Confit Pork Belly - Potato Terrine, Pumpkin Purée, Charred Sprouts and Pancetta

Market Fish – Shellfish Sauce, Pink Fir Potato, Fennel and Orange

Mushroom Wellington – Wild Mushroom Sauce, Roast Baby Carrots

SIDE DISH

£5 supplement per dish

Koffmann Fries

Pomme Purée

Brussel Sprouts and Pancetta

Gem Lettuce – Anchovy and Aged Parmesan

DESSERTS

Traditional Christmas Pudding with Crème Anglaise

Chocolate Mousse, Salted Caramel and Hazelnuts

Prune and Armagnac Crème Brûlée with Shortbread

Selection of Sorbet

Local selection of cheese with House Chutney and crackers

Please inform your server for any allergies or dietary requirements.

A discretionary service charge of 12.5% will be added to your bill. Prices include VAT.