

David's BRASSERIE

FESTIVE MENU 2018

Available 20th November to 8th January 2019

Three Course Lunch £22.95

Three Course Dinner £27.95

TO START

Butternut squash soup with cumin seeded yoghurt, topped with candied cranberries and rustic croutons, served with toasted Mediterranean bread **(V)** (*)

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Panko breaded Somerset brie with mushroom ketchup, spinach leaf salad and baked pistachios **(V)**

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Creamed smoked salmon with mascarpone and fresh lemon, served on a bed of herb leaf salad and presented with water biscuits (*)

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Smokey plum tomato, baby chorizo and red wine pearl barley risotto, topped with a poached hens egg, dotted with beetroot emulsion and garnished with micro rocket

MAIN COURSE

All served with honey glazed vegetables and buttered Brussels sprouts

Roast turkey with roast potato, sage and onion stuffing†, sausage wrapped in smoked back bacon†, garlic and thyme pomme purée and rich red wine and shallot sauce

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Nine hour slow roasted pork belly with crispy black pudding†, parsnip and vanilla purée and apple & cider sauce

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Goats cheese and spinach filo roll, yam and ginger purée with sautéed walnuts and garden peas, served with a raspberry vinaigrette and tendril pea shoots **(V)**

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Pan fried sea bass fillets, Mediterranean crushed baby potatoes, charred vegetable ratatouille, basil pesto, baked pine kernels and olive tapenade **(gf)**

TO FINISH

Chef's homemade deconstructed Christmas pudding with boozy festive fruit topping & brandy sauce

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Black forest brownie presented with black cherry ice cream and blackberry coulis

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Mandarin cheesecake accompanied with fresh orange and indulgent double chocolate ice cream

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Bailey's crème brulee with rhubarb and blackberry sorbet, presented with fresh raspberries **(gf)**

() Gluten free bread available*

† Gluten free without this item

For enquiries and reservations: 01782 657783

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