



AMBER BRASSERIE

Christmas

SPECIAL MENU

AMUSE BOUCH

Spice celeriac & parsnip soup with crispy parsnips

STARTERS

Venison carpaccio, parmesan, capers with a Dijon vinaigrette

Cornish crab tian, beetroot cured salmon, avocado & rocket

Vegan sausage roll, plum chutney & apple salad

Prosciutto wrapped duck terrine, spiced plum chutney,
toasted sour dough with rum & orange glaze

MAIN DISHES

Bacon wrapped turkey, pork sage & onion stuffing, roast potatoes,
honey parsnips & carrots, sauteed sprouts with garlic & thyme.

6oz fillet steak, horseradish mash, sauteed wild mushroom, tender
stem broccoli & truffle jus.

Pan fried seabass, herb crushed new potatoes, wilted spinach,
lemon, mussel & king prawn butter sauce & samphire.

Beetroot & butternut squash wellington, roast potatoes, agave
roasted parsnips & carrots, sauteed sprouts with garlic & thyme
vegan gravy.

DESSERTS

Lemon tart with winter berry coulis & vanilla ice cream.

Chocolate brownie with salted caramel ice cream.

Christmas pudding with brandy sauce

Cheeseboard & crackers

Ice cream selection