



THE CONNAUGHT BRASSERIE & BAR

SET MENU	2 COURSE	3 COURSE
LUNCH	17.00	22.00
DINNER	19.00	24.00

WHILE YOU WAIT

SALTED PORK CRACKLING APPLE PUREE	4.00
TEAR AND SHARE BREAD BOARD (V) SALTED BUTTER, BALSAMIC OLIVE OIL	4.00
HOMEMADE CRANBERRY FOCACCIA (V) OLIVE TAPENADE	4.50
MARINATED MIXED OLIVES (V)	4.00
PIGS IN BLANKETS CRANBERRY SAUCE	4.50
MOZZARELLA STICKS (V) CRANBERRY SAUCE	4.00

TO START

HAM HOCK TERRINE APPLE PUREE, APRICOT AND RED ONION CHUTNEY, PICKLED CUCUMBER, TOASTED BREAD
BAKED BRIE EN CROUTE (V) GOLDEN PUFF PASTRY, SOMERSET BRIE, CRANBERRY GEL, HAZELNUT CRUMBLE
CONNAUGHT PRAWN COCKTAIL PICKLED CUCUMBER, CRISPY CAPERS, LEMON TUILE
ROAST PARSNIP SOUP BACON & SMOKED CHEDDAR CRUMB

OPENING TIMES

LUNCH	12.00-14.30
DINNER	17.30-21.00

THE MAIN

ROAST BREAST OF TURKEY SAGE AND ONION STUFFING, CHIPOLATA WRAPPED IN BACON, SEASONAL VEGETABLES. ROAST POTATOES, PAN JUS
BRAISED FEATHER BLADE OF BEEF FONDANT POTATO, SAVOY CABBAGE, THYME JUS
SEARED FILLET OF SALMON CRUSHED POTATOES, RAINBOW CHARD, TOMATO SALSA
ROASTED RED PEPPER, GARDEN PEA & MASCARPONE RISOTTO (V) PARMESAN CRISP, MICRO SALAD

SIDES

- ROAST POTATOES
- ROASTED BRUSSELS SPROUTS & BACON
- HONEY GLAZED CARROTS & PARSNIPS (V)
- SKIN ON FRENCH FRIES (V)
- BLACK GARLIC MASH POTATO (V)

3.75
EACH

TO FINISH

HOMEMADE CHRISTMAS PUDDING ROLLED IN PISTACHIO NUTS, BRANDY CUSTARD
CHERRY BAKEWELL TART ROAST FIGS, CHERRY PURÉE, VANILLA ICE CREAM
WARM CHOCOLATE BROWNIE CHOCOLATE SAUCE, BERRY COMPOTE
ORANGE POSSET GINGER NUT CRUMB, CANDIED ORANGE