

OLD COMPTON

B R A S S E R I E

Christmas

GLASS OF PROSECCO

ROASTED BUTTERNUT SQUASH SOUP *curry oil pb*

CHICKEN LIVER PARFAIT *plum chutney, toasted sour dough*

BEETROOT CURED SALMON *horseradish cream,
pickled fennel, sourdough crouton*

CHARRED CAULIFLOWER *red chilli hummus, raisin, hazelnut
and parsley dressing pb*

TEMPURA PRAWNS *pickled vegetables, chilli jam dressing*

TRADITIONAL ROAST TURKEY *with all the trimmings*

CONFIT LEG OF DUCK *Puy lentils, bacon lardons and buttered greens*

SLOW-BRAISED SHIN OF BEEF *potato puree, roast carrots, fried onions
and braising jus*

ROAST SALMON *crushed new potato, warm tartare sauce*

RISOTTO OF PUMPKIN *grey oyster mushrooms and chive*

CHRISTMAS PUDDING *rum custard*

CLASSIC CRÈME BRULEE *vanilla doughnuts*

STICKY TOFFEE PUDDING *vanilla ice cream*

BELGIAN CHOCOLATE CAKE *passion fruit syrup & mango sorbet pb*

CROPWELL BISHOP STILTON *plum chutney and biscuits*

(pb) Indicates plant-based (vegan) option *(v)* Indicates vegetarian option

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever.

Any cash or credit card tips go directly to the waiter with no deductions.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY OR ASK FOR FURTHER ALLERGEN INFORMATION.