



ADAM'S
BRASSERIE

Festive Dining

1st – 24th December 2018

Starters

Cream of mushroom soup

golden chanterelle mushrooms and white truffle oil

Terrine of braised pork

sauce gribiche, cornichons and toasts

Severn and Wye oak smoked salmon

cream cheese press

Stilton fritters

celery, grape, apple and walnuts

Main Courses

Traditional Norfolk turkey breast

*duck fat potatoes, chipolatas, chestnut farce, anise glazed carrots, honey glazed parsnips,
Brussels sprouts and roast gravy*

Rump of Cornish lamb

potato and vegetable gratin, tender stem broccoli and anchovy butter

Roast Loch Duart salmon pave

pearl barley, broad bean risotto and charred baby leeks

Confit cauliflower steak

steamed spinach, cauliflower purée and toasted seeds

Desserts

Christmas pudding

brandy butter and clementine sauce

Pecan pie tart

white chocolate ice cream and maple syrup

Vanilla custard slice

raspberry sorbet

Selection of ice cream and sorbets

*If you suffer from a food allergy or intolerance, please inform a member of staff,
who will be happy to assist you when placing your order.*