



MONKEY ISLAND BRASSERIE

CHRISTMAS DAY LUNCH MENU

£145 per person

MAIN COURSES

ROAST TURKEY

with roasted Brussels sprouts, honey glazed parsnip, roast potato, stuffing, cranberry sauce and turkey jus

PAN FRIED HALIBUT

accompanied by mussel sauce, tomato puree, tapioca crisps, and cavolo nero

BARBARY DUCK BREAST

with orange polenta, roasted cauliflower puree, Brussels sprouts, duck bonbon, and red wine jus

MUSHROOM AND CHESTNUT WELLINGTON

served with sauteed king oyster mushrooms and vegan jus

ALL MAINS SERVED WITH

pigs in blankets, chantenay carrots, and Brussels sprouts

DESSERTS

STICKY TOFFEE PUDDING

served with vanilla ice cream, sesame crisp, and warm toffee sauce

CHRISTMAS PUDDING

accompanied by brandy sauce

CHESTNUT AND CHOCOLATE MILLE FEUILLE

with caramel ice cream

APPLE TARTE TATIN

served with cinnamon ice cream

BAKED TUNWORTH FOR SHARING

with red currant, truffle oil and bread soldiers

COFFEE OR TEA

NOTE FROM OUR CHEF:

"Enjoy the menu combines the very best seasonal produce with classic festive flavours"



WELCOME DRINK

A glass of Billecart-Salmon Champagne

AMUSE BOUCHE

SCALLOP

with bisque foam and parsnip puree

STARTERS

HOT SMOKED SALMON

with smoked mackerel bonbons, lemon creme fraiche, pickled carrot, and caperberries

SMOKED DUCK AND FOIE GRAS TERRINE

served with sweet beetroot puree and toasted brioche

SALSIFY BALLOTINE

served with vegan gravy and pickled shimeji mushroom

ROASTED JERUSALEM ARTICHOKE SOUP

Finished with toasted pine nuts and artichoke crisps