

MUSE

—BRASSERIE—

CHRISTMAS DAY LUNCH

2 0 2 4

Mulled Wine
Amuse bouche
Bread & Butter



Choice of ENTREE:

Celeriac and apple soup (n)

Duck liver parfait, preserved plum chutney, toasted brioche (d,g)

Roasted shallot, beetroot and Armagnac tarte tatin,
served with chestnut and frisée salad (n,ve,g)

Twice baked cheese soufflé (d,g)

Duo of smoked salmon and mackerel pâté (d,g)



Choice of LE PLAT

Roast turkey, duck fat roast potatoes, pigs in blanket, pork and chestnut
stuffing and mulled wine cranberry sauce (n,g)

Chalk stream trout, clams and mussels with bouillabaisse sauce (sf)

Tandoori chicken tikka, makhani sauce and papadum's (g,n,d)

Stuffed pork belly, prunes, apricot and sage, cider sauce

Wild mushroom risotto, parmesan and truffle oil (d)

Root vegetable wellington, butternut squash puree and seasonal vegetable (g,ve)



Choice of DESSERT

Muse Christmas pudding, brandy sauce, cinnamon ice cream (d,g,n)

Kumquat and orange cheese cake with vanilla ice cream (d,g)

Rice pudding with poached pears (ve)

Choice of ice cream (d)

Choice of sorbets (ve)



APRÈS LE DÎNER

Cheesboard, crackers & fruits (g,d)
Glass of Port

£70/pp Set Menu