

MUSE
—BRASSERIE—

CHRISTMAS DAY LUNCH
2 0 2 5

Mulled Wine
Amuse Bouche
Bread & Butter

— ❖ ❖ — ENTRÉE — ❖ ❖ —

Goat cheese soufflé with fig chutney *(g,d)*
Citrus cured salmon, avocado puree and caviar *(d)*
Beetroot chops, paratha served with mint chutney, ghati masala *(d,g,ve)*
Pâté en croûte, pickled cornichons and sourdough *(g)*
Soupe à l'oignon gratinée with gruyère cheese crouton *(d,g)*

— ❖ ❖ — LE PLAT — ❖ ❖ —

Butternut squash risotto, truffle oil *(d)*
Wild mushroom pithivier with cranberry sauce *(g,ve)*
Roulade of pork belly, braised red cabbage and apple compote *(d,g)*
Rosemary chicken tikka masala, paratha, cumin rice *(g,n,d)*
Roast turkey crown, apricot and cranberry stuffing, pigs in blanket,
roast potatoes and Winter vegetables *(g,d,n)*
Brandade de Morue, salt cod, pureed potatoes *(d,g)*

— ❖ ❖ — DESSERT — ❖ ❖ —

Hazelnut chocolate mousse, praline ice cream *(g,n)*
Apple and raspberry crumble, vanilla ice cream *(ve,g)*
Traditional Christmas pudding, brandy sauce *(g,n,d)*
Choice of ice creams *(d)*
Choice of sorbets *(ve)*

Muse selection of cheese & glass of port *(g,d,n)*
Petit four with tea/coffee *(g,d)*

£75/pp