

**MUSE**  
— BRASSERIE —

# *Festive Set Menu*

**3 COURSE SET MENU £48/PP**

**AMUSE BOUCHE & BREAD**

✦  
**ENTRÉE**

Mulligatawny soup, red lentil and spice broth *(ve)*  
Goat cheese soufflé with fig chutney *(g, d)*  
Citrus cured salmon, avocado puree and caviar *(d)*  
Crab and potato croquettes, dill and harissa aioli *(sf, g)*  
Duck rilette terrine, pickled cornichons and sourdough toast *(g)*

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**LE PLAT**

Butternut squash risotto, truffle oil *(d)*  
Wild mushroom pithivier with cranberry sauce *(g, ve)*  
Bouillabaisse of red mullet, sea bass and mussels *(g, sf, d)*  
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)*  
Braised beef cheek with boudin blanc, creamed cabbage and mashed potato *(d)*

✦  
**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 *(g, d, n)* + £10 supplement  
Café Gourmand *(g, d, n)* + 10 supplement

*(ve)* Vegan *(n)* Nut *(g)* Gluten *(d)* Dairy *(sf)* Shellfish