MUSE
BRASSERIE

Festive Set Menu

3 COURSE SET MENU £48/PP

Sourdough bread with butter

ENTRÉE

Spiced butternut squash soup *(ve)*

Caramelised onion, heritage beetroot and goat's cheese tart *(g, d)*

Duck liver mousse, confit kumquat and brioche toast *(d, g)*

Salmon tartare with beetroot, orange and pear *(d, g)*

PLATS

1. Wild mushroom and truffle ravioli, masala sauce *(d, g)*

2. Pumpkin and chestnut Wellington, cranberry jus *(ve, g, n)*

3. Beef cheek bourguignon, mash, pancetta and seasonal veg *(d)*

4. Prawns, mussels and fish of the day in moilee sauce, toasted garlic bread *(g, sf)*

5. Chicken tikka masala, papadums and cumin rice *(g, n, d)*

6. Roast turkey crown, apricot and cranberry stuffing, pigs in blankets, roast potatoes and vegetables with jus *(g, n, d)*

DESSERT

Mont Blanc, chestnut cream *(d, n)*

Chocolate délice, honeycomb ice cream *(ve)*

Christmas pudding, brandy custard

Selection of cheeses *(£8 supplement)*

Selection of ice cream *(d)* or sorbet

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