

Brinkburn St. Christmas Party Set Menu

STARTERS

Chestnut & Parsnip Soup (ve) served with fresh homemade bread & butter

Beetroot Three-Ways (ve) with a quinoa salad, citrus vinaigrette & toasted pine nuts

Crayfish Tail Cocktail (GF) served on a bed of lettuce with avocado

Ham Hock Terrine with apple purée and pickled vegetables

MAINS

Turkey or **Beef Featherblade** served with dauphinoise potatoes, sweet potato & coconut purée, braised red cabbage, seasonal vegetables and red wine & onion gravy

Vegan Nut Roast Wellington (ve) served with crushed new potatoes, sweet potato & coconut purée, braised red cabbage, seasonal vegetables and red wine & onion gravy

Herb-Crusted Cod (GF) with crushed new potatoes, salsa verde, vine roasted cherry tomatoes and fresh homemade gluten-free bread

Root Vegetable Strudel (ve) with a coconut & red pepper sauce, roasted new potatoes and seasonal vegetables

DESSERTS

Lemon Posset with homemade shortbread

White Chocolate & Passionfruit Cheesecake

Christmas Pudding (GF) with brandy sauce

Rhubarb & Blackberry Crumble (ve) with vegan custard

DRINKS PACKAGES

You can pre-order any of the following for your table.

Beer Flight 1/2s £15

Beer Flight 1/3rds £10

Bottle of Cava or Prosecco £26

Bottle of House Red, White or Rose £18

Bucket of Canned (440ml) or

Bottled Beers £25.00

(6 Light, Dark or Mixed)

www.brinkburnbrewery.co.uk

info@brinburnbrewery.co.uk

HOW TO BOOK

This menu is a set 3 course menu for £35pp. Available in the Tap Room only from 21st Nov - 23rd Dec. Must be pre-ordered. We require a £10pp deposit for this menu. At least one week advance booking & pre-order required.

Call to book;
0191 338 9039.



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