



SOPWELL
HOUSE

Brasserie Festive Dining Menu 2023

Starters

Vanilla Bourbon and citrus marinated gravadlax (DA,FI,GL,SD)
Home cured, pickled radish, dill crème fraîche, rye bread

Goats' cheese croquette V (DA,EG,GL,NU(Almonds),SD)
Romesco sauce, almonds, crispy rocket

Winter minestrone soup VE (CE,SD)
Savoy cabbage, rep peppers, carrots, parsnips, cannellini beans, leeks, saffron

Braefield's ham hock and goose liver terrine (CE,DA,EG,GL,NU(Hazlenut),SD)
Hazelnut, Mirabelle plum chutney, balsamic glaze, brioche bread

Mains

Pan-fried Scottish salmon fillet (FI,SD)
Winter ratatouille, hazelnut pesto dressing

Roast corn fed chicken supreme (CE,DA,SD,SO)
Parsnips, spinach and wild mushroom, pan jus

Jack fruit and lotus root patty VE (SD)
Poppy seeds, spiced tomato chutney

Traditional bronze turkey (CE,DA,GL,NU,SD)
Cranberry and orange stuffing, roast potatoes, roast root vegetables,
brussel sprouts, pigs in blankets, roast gravy

Desserts

Traditional Christmas pudding (DA,EG,GL,NU,SD,SO)
Brandy sauce (gluten free & vegan version available on request)

Chocolate (54%) and pistachio slice (DA,EG,GL,NU(Pistachio),SO)
Madagascar vanilla bean ice cream

Baked cranberry cheesecake (DA,EG,GL,SD)
Cranberry compote

ALLERGENS

(CE) Celery, (CR) Crustacean, (DA) Dairy, (EG) Eggs, (FI) Fish,
(GL) Gluten, (LU) Lupin, (MO) Mollusc, (MU) Mustard, (NU) Nuts,
(PE) Peanuts, (SD) Sulphur Dioxide, (SO) Soya, (SS) Sesame
Seeds, (V) Vegetarian, (VE) Vegan