

The Brushmakers Arms

FREE HOUSE

CHRISTMAS MENU

STARTERS

Crown prince squash soup, chestnut mushrooms, truffle oil (vg)
Chicken liver pate, house chutney, toast
Pear, blue cheese & caramelised walnut salad, honey dressing (v)
In house cider cured chalk stream trout, blinis, crème fraiche, pickles



MAINS

Free range turkey with all the trimmings
Glazed beef shin, bone marrow mash, braised shallots, root vegetables
Roast cod loin, chestnuts & bacon, parsley sauce, mash & greens
Butterbean stew, winter vegetables, walnut & watercress pesto (vg)



PUDDINGS

Dark chocolate mousse, brandy cream, sable biscuit
Steamed marmalade pudding, Drambuie custard
Mandarin sorbet, orange caramel segments (vg)
Cheeseboard (supplement £3)



2 Courses £24.50

3 Courses £28.50

(v) suitable for vegetarians
(vg) suitable for vegans

Our food and drink are prepared in food areas where cross-contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please speak to a member of staff.