



## CHRISTMAS MENU

### PROLOGUE

**Roasted Parsnip & Wheat Beer Soup**  
With onion & quinoa & garlic crouton

**Chargrilled Marinated Aubergine**  
Christmas vegetable crisps  
& pickled cranberries

**Leek & Brighton Blue Cheese Tart**  
With lamb lettuce & spicy pesto

**Pan Seared North Sea Scallops**  
Black Pudding, roasted peppers & pea puree



### SHOWTIME

**Golden Roasted Turkey**  
wild sage, onion & cranberry stuffing,  
& pigs in blankets

**Slow Roasted Whole Trout**  
With roasted garlic & almond butter

**Christmas Cabbage Parcel**  
Wild mushrooms, lentils, sundried tomatoes,  
spinach, quinoa & chestnuts

**Fillet of Beef Wellington**  
With grilled fresh asparagus

All mains are served with Juniper Berries Confit Carrots, Maple Syrup Parsnips, Garlic & Nutmeg Kale, Braised Red Cabbage, Caramelised Red Onion, Roast Potatoes & a Red Wine Rosemary Jus



### EPILOGUE

**Traditional Christmas Pudding**  
homemade brandy custard

**Rhubarb Crumble**  
Mulled wine sorbet

**Baked Pear & Caramel Cheesecake**  
honeycomb ice-cream and mango purée

**Cheese Board**  
Selection of locally sourced cheeses with a  
collection of crackers & chutneys  
(£4.00 Supplement)



**2 courses - £19**

**3 courses - £23**

Prices include the full Christmas experience of:  
A glass of a festive fizz (or non-alcoholic equivalent)  
Party Poppers, Christmas Crackers and a festively dressed table.

All our meat, fish and produce is supplied by local companies and delivered daily.  
We pride ourselves on the freshness and great quality of our food.

Everyone at The North Laine Brewhouse would like to take this opportunity to wish you  
a very Merry Christmas & a Happy New Year.