

MARIA G's

Brasserie & Bar

CHRISTMAS DAY MENU

£80 PER PERSON

Complimentary glass of North Downs Cuvee, Bolney Estate

AMUSE BOUCHE

STARTERS

Brixham crab and tiger prawn cocktail, adorned with pickled cucumber, apple, & dill

Caramelised celeriac velouté, enriched with hazelnut and sage (v/vg)

MAIN

Serrano-wrapped Norfolk turkey breast, accompanied by pork & chestnut stuffing, complete with festive trimmings

Lake District Farmers wing rib of beef, paired with dauphinoise potatoes & roasted heritage carrots, complete with festive trimmings

Squash, sage, & chestnut pithivier, served with chicory and vegan pesto, complete with festive trimmings (v/vg)

DESSERT

Traditional Christmas pudding drizzled with brandy sauce (v)

Bûche de Noël with pecan praline cream (v)

Seasonal cut fruit paired with refreshing sorbet (v/vg)

TEA AND COFFEE WITH PETITS FOURS

MUST BE PRE-BOOKED IN ADVANCE

Before ordering, please speak to our staff about your dietary requirements, intolerances, and food allergies. Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT. Well behaved dogs are welcome but must be on a lead and always restrained.

(V*) Animal rennet cheese (VG) Vegan (V) Vegetarian