

YE OLDE TWO BREWERS

FESTIVE MENU

Available throughout November & December

Two courses £35 • Three courses £39.99

Includes a complimentary glass of Prosecco or mocktail

STARTERS

Classic French Onion Soup

With sourdough crouton and bubbling, melted Gruyère cheese

Smoked Salmon Mousse

Smooth smoked salmon mousse with Melba toast, pickled cucumber, lemon and dill

Crispy Brie & Cranberry Wontons

With winter leaves and a balsamic glaze

MAINS

Traditional Roast Turkey Paupiette

Filled with sage & onion stuffing, wrapped in smoked bacon and served with pigs in blankets

Salmon en Croûte

Salmon fillet coated in fragrant green pesto and wrapped in golden puff pastry

Butternut, Kale & Apricot Vegan Roast (GF, VE)

All mains include stuffing, potato gratin, honey glazed roast vegetables, Brussels sprouts & indulgent gravy

DESSERTS

Mince Pies

Served with brandy cream or ice cream

Orange & Mascarpone Cheesecake

On a ginger biscuit base

Cheese Board

Coastal Cheddar, Dorset Blue Vinny and Somerset Brie

Chocolate & Candied Pecan

Banana Nice Cream (VE)

Served with vegan chocolate sauce and candied pecans

Please speak to our team about allergens and dietary requirements.

PLEASE BOOK WITH A £10 DEPOSIT PER PERSON