



## CHRISTMAS AT BROTHERTONS BRASSERIE

by Giovanni Ventriglia.

Book a table on 01993 811114   info@brothertonsbrasserie.co.uk

### FIRST COURSE

Tomato & roasted sweet pepper soup with homemade croutons  
Oven-baked garlic mushrooms with parsley butter & parmesan shavings  
Scottish smoked salmon with capers and finely sliced red onions  
Homemade duck terrine with cranberry sauce, salad & toasted bread

### MAIN COURSE

Norfolk black turkey, pigs in blankets and all the glorious seasonal trimmings  
Half of Parisian pheasant with a red wine, mushroom & chestnut reduction  
Line caught swordfish with a rich tomato & caper sauce  
Oven baked Siciliana style veal with mozzarella, tomato & aubergine  
Homemade tortelloni stuffed with aubergine, tomato & parmesan with a cream sauce

*All main courses are served with seasonal vegetables and potatoes*

### DESSERTS

Traditional Christmas pudding with classic English custard  
Fragrant & light orange meringue with a mixed fruit sauce  
Sumptuous chocolate and mascarpone cake  
Selection of cheese & biscuits

### TEA, COFFEE & WARM MINCE PIES

**Two courses £23.50 per person**

**Three courses £27.50 per person**

**Pre-order & 10% deposit required to secure your booking**

*Please advise your server of any dietary requirements or allergens.*

*Buon Appetito & Merry Christmas*

**[www.brothertonsbrasserie.co.uk](http://www.brothertonsbrasserie.co.uk)**