



Festive Party Menu

arrival

Goats' cheese and cranberry tartlets, black pudding croquettes, bitesize fishcake

starter

Spiced pumpkin soup with coconut crisps and brandied sour cream (v)

Goose rilette with cranberry compote and pan d'Alsace

Beetroot cured salmon gravadlax, preserved lemon, citrus crumb and sunflower rye

Roasted chestnut, caramelised pear and blue cheese salad (v)

Baked portobello mushroom and sundried tomatoes on roasted squash hummus with crispy shallots (v)

main

Confit of duck, roast winter root vegetable gnocchi and port jus

Slow braised red wine feather blade of beef, creamy Dijon mustard mash, chestnut purée and a pancetta and lentil jus

Oven-roasted Scottish maple salmon, fondant potatoes and winter ratatouille with beurre blanc

Turkey escalope stuffed with cranberry and rosemary porchetta, wrapped in smoked bacon, honeyed parsnips,

Chantennay carrots, Bray Brussels, pigs in blankets and proper gravy

Wild mushroom and creamy Gruyère cheese tartlet with celeriac shavings (v)

desserts

Brandied Christmas pud, preserved ginger ice cream and brandy snaps

Molten chocolate fondant, clotted cream and maraschino cherries

Treacle, lemon and ginger tart with vanilla crème chantilly

Raspberry sorbet meringue, berry compote and candied fruits

£29.95 PER HEAD

THE
WILLIAM BRAY
— S H E R E —

Please note - A minimum 4 people is required for the Christmas Party Menu. The menu is not valid on Saturdays or Sundays. A deposit of £10 per person is required at the time of making the booking. Confirmation of numbers 14 days prior to function at which point the deposit becomes non-refundable. We will need a pre-order for all party bookings 14 days prior to your function. A 10% discretionary service charge is levied on all Christmas parties. All communication regarding your party is to be made via e-mail on info@thebray.co.uk