



# Christmas Day Menu

## ARRIVAL

Champagne and canapes

## STARTERS

Roast celeriac and truffle soup (v)  
Rabbit and apricot terrine, pickled vegetables and crisp shallots  
Poached pear salad, roast beetroots and blue cheese with walnut and balsamic dressing (v)  
Dill cured salmon, mint crème fraîche and pickled cucumber

## MAINS

Stuffed and rolled turkey, goose fat roasted potatoes, sprout tops, cranberry sauce and gravy  
Grilled fillet steak, horseradish mash, shin of beef croquette and confit shallot  
Pancetta wrapped monkfish, orange braised fennel, poached potatoes and hollandaise sauce  
Roast duck breast, haricot blanc cassoulet, wilted spinach and thyme jus  
Wild mushroom & tarragon dumplings, braised leeks and truffle sauce (v)

*With Christmas trimmings - roast potatoes, honeyed parsnips, chantenay carrots, Bray Brussels and pigs in blankets*

## DESSERTS

Christmas sticky toffee pudding, brandy and vanilla custard  
Dark chocolate & cherry mousse and honeycombe  
Poached apple & cinnamon tart, baked apple puree and hazelnut crumb (ve)  
Mulled wine brûlée and shortbread

## a selection of fine festive cheeses

## tea and coffee

With Christmas mince pies

£90 PER HEAD

THE  
WILLIAM BRAY  
— S H E R E —

Please note - Full payment is required on confirmation of the booking. Confirmation up to 14 days prior to function at which point payment becomes non-refundable. We will need a pre-order for all guests by 10 December 2020. A 10% discretionary service charge is levied on all Christmas bookings. All communication regarding your party is to be made via e-mail on [info@thebray.co.uk](mailto:info@thebray.co.uk). The Bray will be open from 12 noon for lunch and will close at 6pm on Christmas Day.