

FITZ'S

BRASSERIE

THREE-COURSE FESTIVE SET MENU

Lunch £65pp | Dinner £75pp

STARTERS

Chestnut and brown butter velouté (v)

Wild mushroom parfait with grilled sourdough (v)

Braised pig's cheeks with bang bang sauce and crushed peanuts

Citrus cured salmon with celeriac remoulade, caper berries and fromage blanc

MAINS

Roasted venison fillet with venison sausage, braised cabbage and winter vegetables

Panfried duck breast with chestnuts, brussels sprouts and pancetta

Winter truffle and foraged mushroom risotto (v)

Spiced cod with celeriac puree, confit artichoke and coastal sea herbs

DESSERT

Christmas pudding, brandy custard and redcurrant (v)

Spiced orange crème brûlée, honey glazed fig (v)

Saffron poached pear, chocolate fudge sauce, candied pistachio

vegan vanilla ice cream (ve)

Black forest delice, kirsch Chantilly and red current sorbet

Selection of British cheeses, oat cakes, port chutney, balsamic pickled onions
(£5pp supplement)

(v) = vegetarian | (ve) = vegan | (ve)** = vegan option available. Adults need around 2,000kcal a day. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.