

The BRICKLAYERS ARMS

Christmas Party Menu

Three Courses £38.95

Two courses £31.95 (Lunch only)

English Sparkling Wine

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £9.00

Rathfinny, Rosé Brut, East Sussex 2017 £9.50

Italian Olives £4.95

Seven Seeded Sourdough £3.95

Starters

Game Terrine, home pickles, cranberry chutney, toasted focaccia

Mushroom Feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)

Sea trout gravlax, beetroot cured, horseradish & celeriac remoulade, toasted sourdough

Bouillabaisse, mixed fish, rouille, croutons

Cabbage stuffed with five beans, roasted red peppers, smoked pepper sauce (vg)

Mains

Meat & poultry dishes are served with dauphinoise potatoes | Fish dishes are served with new potatoes
Seasonal buttered Vegetables

28 day aged Ribeye Steak, flat mushrooms, water cress, peppercorn sauce (5.00 supplement)

Breast of Guinea fowl, braised cabbage black berry port jus

Turkey breast wrapped in smoked bacon, chestnut & barley stuffing, sweet Marsala jus

Pea & kale risotto, leaf salad

Poached Salmon fillet wrapped with spinach & filo pastry, soya bean & prawn bisque

Additional Sides for two (optional)

Creamed Spinach 4.70

Brussels sprouts sauteed with bacon 5.00

Camembert Cauliflower 6.00

Desserts

Hazelnut mousse, caramel glaze, rum & raisin ice cream

Lemon posset log, soft meringue, shortbread, blackcurrant sorbet

Dandelion & burdock sticky toffee pudding, mascarpone coffee crème, vanilla ice cream

Chocolate fondant, toffee popcorn ice cream

English cheese plate (Stilton, Somerset brie, aged cheddar)

Available:

From Wednesday 1st December | Monday - Saturday

Non-refundable £10 deposit per person

Pre-order required (please use pre-order form available online)

Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free.
An optional 10% gratuity will be added to your bill. All staff gratuities go directly to the staff. Thank you