

CHRISTMAS MENU



2 COURSES £32 | 3 COURSES £40

STARTERS

Spiced Parsnip Soup (v)

Served with bread

Brandy Chicken Liver Parfait

Served with toast & chutney

Sweet Potato, Pomegranate & Pine Nut Tart (vs)

Smoked Salmon & Prawn Marie Rose Cocktail

MAINS

*All roasts are served with Cumberland pigs in blankets, Brussel sprouts with honey pancetta, braised red cabbage, roast potatoes and parsnips.

Norfolk Bronzed Turkey*

Rolled Pork Belly & Apricot Sage Stuffing*

Butternut Squash, Cranberry & Mushroom Wellington

Served with sweet potatoes, kale and red wine jus (ve)

Pan-Fried Sea Bass

Served with lemon & parsley sauce, new potatoes, tenderstem broccoli and watercress

DESSERTS

Harvey's Christmas Pudding Served with brandy sauce

Apple & Cinnamon Crumble

Baileys Chocolate Cheesecake

Sherry Trifle

Cheeseboard (£3 Supplement)

Mince Pies & Coffee/Tea £5pp

WiFi: Bricklayers-Guest Password: Bricklayers

If you have any allergies/dietary requirements please speak to a member of staff.

Please note: a discretionary 10% table service charge will be added to your bill.



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