

# BRASSERIE CHEF'S CHOICE

MENU



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## STARTERS

### ROASTED CAULIFLOWER AND WHITE BEAN SOUP

Rosemary oil (Ve)

### CHICKEN LIVER PARFAIT

Apple and cider chutney

### TOMATO AND OREGANO FOCACCIA

Olive oil and balsamic vinegar (V)

## MAIN COURSES

### GRILLED COD LOIN

Seasonal vegetables,  
potatoes and lemon  
beurre blanc sauce

### PROSCIUTTO-WRAPPED CHICKEN BREAST

Seasonal vegetables,  
potatoes, mushroom  
and tarragon sauce

### AUBERGINE, CHICKPEA AND COURGETTE CURRY

Turmeric, coconut  
and rice (Ve)

## DESSERTS

### STICKY TOFFEE PUDDING

Sticky toffee sauce,  
with custard or  
vanilla ice cream (V)

### CARAMELISED BISCUIT CHEESECAKE

Caramel sauce (V)

### MOVENPICK ICE CREAM

Choose from vanilla,  
strawberry or chocolate (V)

## 3 COURSES FOR £22.00

(M) Vegetarian (Ve) Vegan (GF) Gluten free

EU Food allergen information contained within menu items is available via QR code or from a team member. All prices include VAT at the current rate.

#### FOOD ALLERGIES & INTOLERANCES:

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients, we cannot guarantee that any food or beverage item sold is free from traces of allergens.

Scan me for  
food allergens!

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