

Available from
27th November until 24th of December

2 Course £33 | 3 Courses £39

Starters

Harissa Butternut Squash Soup
Toasted Pumpkin Seeds, Sage Oil.

Duck Liver Parfait
Fig Chutney, Duck Fat Brioche.

Seared Shetland Scallops
Boudin Noir, Celeriac, Apple.

Mains

Gilmour Turkey Ballotine
Sage & Onion Stuffing, Bacon, Sprouts, Sticky Carrots, Duck Fat Roast Potatoes, Gravy.

Himalayan Salt crusted Sirloin Steak
Rocket salad, chunky chips, Herb crusted tomato Thyme Jus.
Supplement £7.50pp.

Roast Cod Fillet Meunière
Brown Butter, Capers, Lemon, Parsley, Smoked Tomatoes, Lyonnaise Potatoes, Wilted Spinach.

Roast Beetroot Tart Tatin
Horseradish Mash, Sticky Carrots, Crispy Kale, Port Reduction.

Desserts

Sticky Toffee Pudding
Caol Isla Toffee Sauce, Vanilla Ice Cream

Christmas Pudding Sundae
Cold Brandy Custard, Warm Apple Compote, Rum Soaked Raisins, Chantilly Cream.

Black Forrest Bouche Noel
Chocolate Yule Sponge, Berry Compote, Kirsch Chantilly, Black Forest Fruits Sorbet.

Festive Cheeseboard
Smoked Applewood | Mull Cheddar | Morangie Brie | Fig chutney | Crackers
£4 Supplement).

Due to the nature of our cooking and size of our kitchen we cannot guarantee that any items are 100% free from allergenic substances. Please make your server aware of any allergies when ordering.

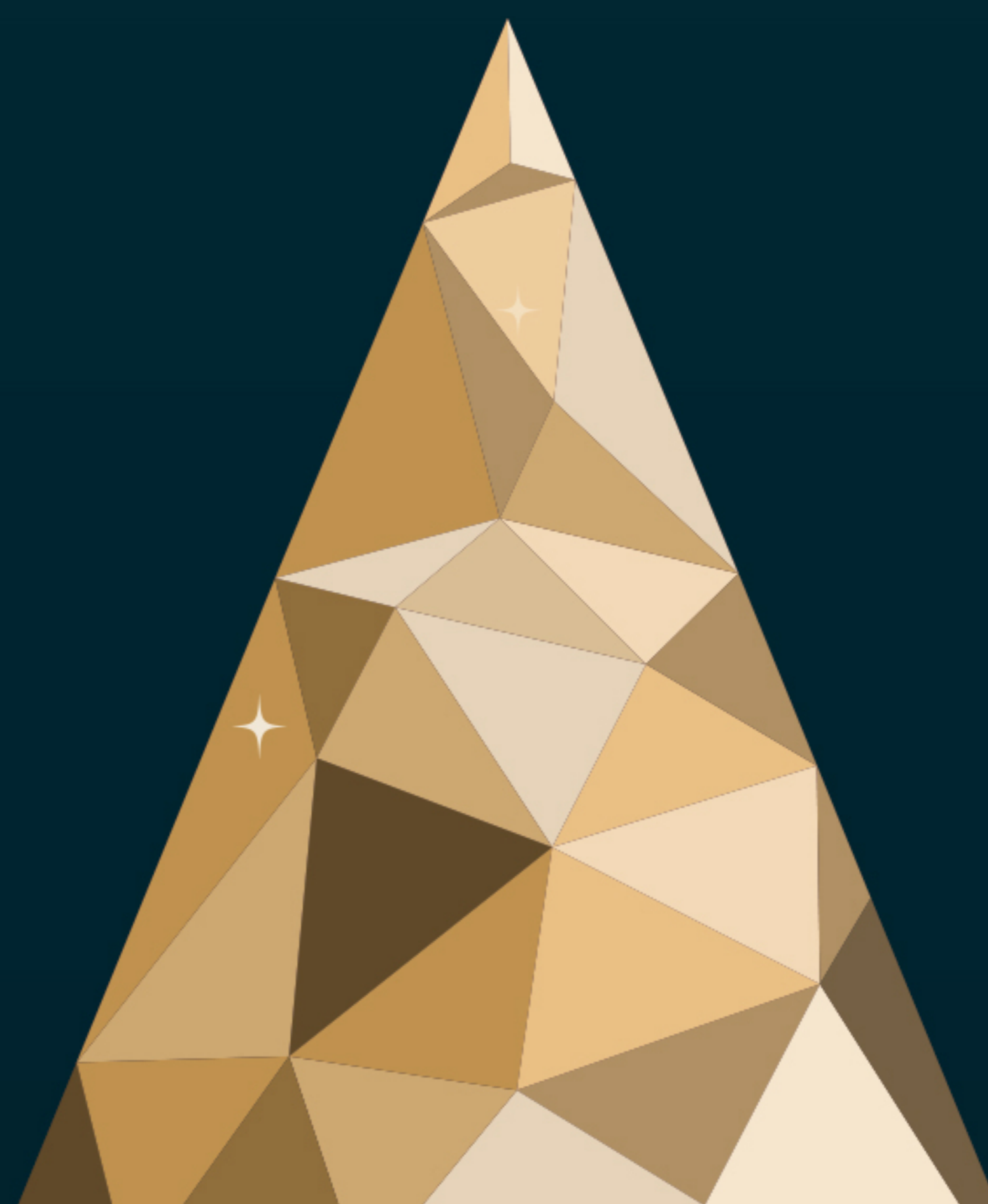
A discretionary 10% service charge will be included in your total bill.

Deposit of £10 per head payable at time of booking, in the event of cancellation this is only refundable if we are given notice of cancellation at least 48 hours in advance of the day.



WEST END
BRASSERIE

CHRISTMAS
Menu
2023



www.westendbrasserie.com

