

THE REGENCY TAVERN

Christmas Day Menu

Enjoy 4 sensational courses and a glass of prosecco for only £69.99pp

Starters

Spiced Parsnip Soup ^v^{vg} Warming, delicately spiced, parsnip soup served with bread and vegan-friendly butter

Luxury Duck Liver Parfait Slices of gin infused duck liver parfait served with slices of toast and salad garnish

Peppered Mackerel Smoky peppered mackerel with a hint of zesty lime, served with slices of bread and butter and a side salad

Vibrant Vegetable Terrine ^v^{vg} Mixed vegetable terrine served with bread and vegan-friendly butter

Main Courses

Traditional Roast Turkey Succulent slices of turkey served with pigs in blankets, cranberry and mixed spice stuffing, roast potatoes, dauphinoise potatoes, Chantenay carrots, hazelnut and orange glazed Brussels sprouts, spiced red cabbage, braised white cabbage, roast parsnips, luxury bread sauce and homemade gravy

Traditional Roast Beef Slices of roasted topside of beef served with pigs in blankets, cranberry and mixed spice stuffing, roast potatoes, dauphinoise potatoes, Chantenay carrots, hazelnut and orange glazed Brussels sprouts, spiced red cabbage, braised white cabbage, roast parsnips, luxury bread sauce and homemade gravy

Sea Bass Baked sea bass fillet with a lemongrass and ginger dressing, served with new potatoes, Chantenay carrots, braised white cabbage, hazelnut and orange glazed Brussels sprouts, roast parsnips and vegetable gratin

Jewelled Mushroom Wellington ^v Melting brie, mushroom, hazelnut and cranberry wellington served with roast potatoes, dauphinoise potatoes, Chantenay carrots, hazelnut and orange glazed Brussels sprouts, cranberry and mixed spice stuffing, roast parsnips, spiced red cabbage, braised white cabbage, luxury bread sauce and homemade gravy

Mixed Vegetable Pie ^v^{vg} Delicious mixed vegetable pie with vegan-friendly pastry served with with roast potatoes, Chantenay carrots, hazelnut and orange glazed Brussels sprouts, cranberry and mixed spice stuffing, spiced red cabbage, braised white cabbage, roast parsnips and homemade gravy

Desserts

Traditional Christmas Pudding Classic festive pudding served with choice of custard, cream or brandy sauce

Chocolate and Orange Torte ^{vg} Rich chocolate and zesty orange torte served with limoncello coulis

Luxury Baked Cheesecake Irresistible baked New York Cheesecake with winter berry coulis

To Finish

Mince pies and a selection of teas and coffee available, please ask for details ^{vg}

Merry Christmas

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not contain all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate when cooked. Written allergy information is available on request 0918

Christmas Menu Booking Form

Booking in the name of.....
Number in partyDeposit amount paid.....
Contact number..... Email.....
Any special dietary requirements

Please tick this box if you would like to receive details of special offers & events (we will not share your contact information)

50% per head non-refundable deposit per head required at time of booking and ask that you confirm your full menu choice and final payment by Tuesday 18th December 2018.
We look forward to seeing you to join in our Christmas celebrations

Thank you

To make a reservation call us on 01273 325652 or email info@regencytavern.co.uk

NAME	STARTERS				MAINS					DESSERT		
	Soup ^{vvg}	Parfait	Mackerel	Terrine ^v	Turkey	Beef	Sea Bass	Wellington ^v	Pie ^{vvg}	Pudding	Torte	Cheeseake

Regency Tavern
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