



France's Festive Feasting Menu



Merry Christmas from Simon, Franco and the team at The Regency Tavern.
Make your festive season extra special with delicious
top quality food, drink and entertainment...

Starters

Smoked Salmon - with horseradish crème fraîche and watercress
Roasted Cauliflower Soup ^{Vg} - with hazelnuts, croutons and truffle oil
Goats' Cheese and Sweet Potato Terrine ^V - with pea purée, onion jam and crispy parsnip curls
Smoked Ham Hock Terrine - with port prunes and charred sourdough bread
'Gotta Have It' Prawn Cocktail - with bread and butter

Main Courses

Traditional Roast Turkey - succulent slices of turkey with all the trimmings! Think stuffing, crispy roast potatoes, seasonal vegetables and rich gravy
Ribeye Steak - 9oz ribeye steak, cooked to your preference, with roasted vine tomatoes, your choice of roast or new potatoes and a red wine jus
Sea Bream - pan fried sea bream with new potatoes, candied beetroot, tenderstem broccoli and a lemon butter sauce
Sweet Potato Cakes ^{Vg} - crispy sweet potato cakes with sautéed pak choi, bean sprouts and mango salsa

Desserts

Traditional Christmas Pudding - with brandy butter
Apple Tart Tatin - with pecans, vanilla ice cream and black pepper tuile
Rich Chocolate Tart - with crushed honeycomb and Baileys ice cream
Rich Chocolate Delice ^{Vg} with Salcombe Dairy orange sorbet
Luxury Ice Cream Selection ^{Vg*}

Artisan Cheeseboard - a selection of cheeses with chutney, pickle and crackers *(2.95 supplement)

To Finish £2.95 ^{extra}

We offer a selection of teas and coffees with mince pies ^{Vg*}
please ask for more details

2 courses £24.95 3 courses £29.95

please see over for T&Cs

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 1020





The Regency Tavern

Booking Form

A non-refundable £10 deposit (per person) is required at the time of booking. We welcome everyone here at the Regency Tavern and aim to ensure that there is something for all to enjoy.

If you follow a special diet, please ask for information on how our dishes can be adapted for you.

Please inform us of your final menu choices, alongside full payment, at least 5 days before you are due to join us ... we look forward to welcoming you!

Booking in name of

Email

Phone number

Number in party

Dietary requirements

Course choice	Guest's initials					
<i>Starter</i>						
Smoked salmon						
Cauliflower soup ^{Vg}						
Terrine ^V						
Ham hock						
Prawn cocktail						
<i>Main</i>						
Turkey						
Steak						
Sea Bream						
Potato cakes ^{Vg}						
<i>Dessert</i>						
Christmas pudding						
Tart Tatin						
Chocolate tart						
Chocolate Delice ^{Vg}						
Ice cream						
Cheeseboard ^{2.95 supplement}						



Regency Tavern

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