



MUSE
— BRASSERIE —
FESTIVE MENU
2 0 2 4

3 Course - £48pp

Amuse bouche

ENTREE:

Celeriac and apple soup, hazelnut, pickled apple (n)

Duck liver parfait, plum chutney, toasted brioche (d,g)

Roasted shallot, beetroot and Armagnac tarte tatin,
served with chestnut and frisee salad (n,ve,g)

Cheese souffle twice baked (d,g)

Duo of smoked salmon and mackerel pate (d,g)

LE PLAT

Root vegetable wellington, butternut squash puree and seasonal vegetable (g,ve)

Roast turkey, duck fat roast potatoes, pigs in blanket, pork and
chestnut stuffing and mulled wine cranberry sauce (n,g)

Chalk stream trout, clams and mussels with bouillabaisse sauce (sf)

Le tiffin, tandoori chicken tikka, makhani sauce and papadam (g,n,d)

Stuffed pork belly, prunes, apricot and sage, cider sauce

Wild mushroom risotto, parmesan and truffle oil (d)

DESSERT

Muse Christmas pudding, brandy sauce, cinnamon ice cream (d,g,n)

Kumquat and orange cheese cake with vanilla ice cream (d,g)

Rice pudding with poached pears (ve)

Choice of ice cream (d)

Choice of sorbets (ve)

Complimentary mince pies

OPTIONAL COURSES

Muse selection of cheese (g,d) +£10 supplement
Café Gourmand +£10 supplement