



MUSE
— BRASSERIE —

Mothers Day



2025
3 COURSE-£45

GLASS OF ROSE WINE ON ARRIVAL


ENTREE

Classic Vichyssoise Soup *(ve)*
Comte cheese soufflé, kirsch sauce *(d,g)*
Compressed watermelon and king prawn curry *(g,sf)*
Chicken liver parfait and cherry jam, brioche toast *(d,g)*

LE PLAT

Mothers day roast - choice of:
Roast beef | Pork loin | Tandoori cornfed chicken - served with roast
vegetables, Yorkshire pudding, cauliflower gratin and jus *(d,g)*
Edamame, spinach, and mushroom pithivier, Malabar sauce *(g,ve)*
Baked halibut with pea mousse and sauce vierge *(d)*

DESSERTS



Mums' rhubarb and raspberry posset crumble *(g,d)*
Chocolate lava cake, pistachio ice cream *(g,d,n)*
Cheese board, artisan biscuits, quince jelly and chutney *(£8 supplement) g,d*
Café gourmand *(£8 supplement) g,d,n*

(ve) Vegan *(n)* Nut *(g)* Gluten *(d)* Dairy *(sf)* Shellfish

