

Boxing Day Lunch

The Brasserie

AT THE CARLTON

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Lobster & prawn cocktail | Marie Rose sauce, lemon, endive leaf 

Butternut, carrot & ginger soup | freshly baked bread & oil/butter  

Savoury pancake | diced ham & chicken wrapped crepe, bathed in Cheddar & cream

Game terrine | venison, pheasant, duck forcemeat pate, chutney & toast

Insalata | pulled Mozzarella, cut vine tomato, ripe avocado pear  

Melon & berries | forest fruit sorbet  

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Beef & mushroom pie | creamed potatoes, market vegetables

Roast pork loin | braised cabbage, cider gravy, apple sauce, mini roasties 

Katsu curry | fresh penko crumbed chicken, sweet curry sauce, rice & Asian salad

Cold cuts - salmon, beef & ham | served with potato salad, slaw, picalilli, chutney 

Tagine | spiced root vegetables, apricots & tomatoes. Herbed cous cous  

Cod & chips | beer battered fillet of cod s/w hand cut chips, tartare sauce


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Cheese plate | Harbourne Blue, Devon Oke & Devon Maid, crackers & grapes  

Sticky toffee pudding | served warm with vanilla ice cream, toffee sauce 

Lemon posset | served with meringue kiss & lemon curd  

Fresh fruit salad | served with fresh cream or ice cream  

Fruit cheesecake | hand made gluten free base 


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£ 24 per person (£13 per child)

The
Carlton

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Dietary guidance

 gluten free/request this

 vegan  vegetarian