



# Party Night Menu

Canapés with chilled glass of Prosecco, mixed olives, VG, GF

Prawn & avocado cocktail, GF

Duo of melon, berries, blood orange sorbet, VG, GF

Creamed tarragon mushrooms on toasted herb sourdough, V

Roast duo of beetroot, whipped ricotta, herb oil & candied walnuts, V, GF

Smooth celeriac & apple soup, bloomer bread, VG, ask for GF

Chicken liver parfait, date & apple chutney, ask for GF

Hand carved British turkey breast & leg, pig in blanket, sage & apricot stuffing, cranberry sauce, roast potatoes, honey glazed parsnips, buttered sprouts, herbed carrot medley, ask for GF

Venison haunch steak, blackberry reduction, galette potatoes, parsnip puree, braised red cabbage with pancetta, GF

Pan fried fillet of sea bream, prawn & mild curry veloute cream, buttered new potatoes, vegetable ribbons, GF

Penne pasta chilli, tomato, Mascarpone sauce, V, ask for GF

Pan fried Devon chicken supreme, Dijon & orange sauce, smooth pomme puree, French beans, GF

Spinach, mushroom, chestnut Wellington, sage & onion jus, carrot puree, VG

Pavlova with berries & lemon curd, V, GF

Handmade Christmas pudding, brandy butter, orange whisky custard sauce, V, ask for GF

Cut fresh fruit salad, with cream or ice cream, V, ask for VG, GF

Drambuie whisky heather honey parfait, berry compote, V, GF

Sour cherry, chilli & pistachio chocolate brownie, honeycomb, clotted cream, V

Ice cream /sorbet, V, VG, ask for GF

Filter coffee / tea with hand made mince pies, V, ask for VG, ask for GF

£39  
per  
person

V, vegetarian diet

VG, vegan - plant diet

GF, gluten free

*The Brasserie*

AT THE CARLTON

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