

The Brasserie

AT THE CARLTON

New Year's Day Lunch

Soup of the day, VG, ask for GF

Smooth chicken liver parfait, date & apple chutney, ask for GF

Scotch egg, ham hock & herbed sausagemeat wrapped around free range egg

Chicken, pork, cranberry & pistachio terrine, spiced pear chutney

Classic prawn cocktail, Bloody Mary sauce, lemon, leaf, GF

Avocado, bacon, cherry tomato & spinach salad, GF

Duo of melon, berry sorbet, VG, GF

Roast sirloin of West Country beef

Roast herb rubbed chicken

Nut & lentil roast, onion gravy, VG

All served with Yorkshire Pudding, braised red cabbage with pancetta, roast potatoes & parsnips, sweet potato & parsnip puree, cauliflower cheese & Devon carrots, ask for GF

Chicken Korma curry, Basmati rice, onion tomato salad, mango chutney

Butternut squash Katsu curry, with a sweet mild curry sauce, Asian slaw & Basmati rice, V, ask for VG

West Country sausages & mash, red onion gravy, roasted carrots, ask for GF

Pan fried sea bream, pesto & wild garlic pesto, spaghetti, pangratto

Beer battered haddock, fries, peas & tartare sauce

Lemon posset, with a shortbread biscuit, V ask for GF

Citrus cheesecake, Meyer lemon marmalade, lime topping, gluten free base, GF

Sticky toffee pudding with vanilla ice cream & toffee sauce, V, ask for VG

Berry pavlova, meringue & Cornish cream, raspberry compote, V, GF

West Country cheese plate | grapes & biscuits, V, ask for GF

Treacle tart, clotted cream, rum soaked sultanas

Ice creams & fruit sorbets, V, VG, GF

V, vegetarian diet

VG, plant diet, suitable for vegans

GF, gluten free dish

Two courses @ £25 Adult / £14 Child
Three courses @ £29 Adult / £17 Child

Dietary information. If you have any food **allergies** or intolerances let us know. We offer gluten free GF options and will be able to adapt our hand made dishes for you - please ask us for information and guidance.