

# The Walrus



## 3 Course Set Menu

From £27pp\*

#### STARTERS

Roasted butternut squash soup, sticky miso mushrooms, spring onion oil (pb, gif)

Peppered mackerel & watercress salad, beetroot, pickled red onion, cashew nuts (gif)

Truffle mushroom pate, cornichons, salt & pepper crackers (v)

Braised beef croquettes, gherkin gravy



Roast turkey, roast potatoes, maple roasted parsnips, braised red cabbage, sprouts, pigs in blankets, pork, sage & onion stuffing ball, gravy

Lentil & winter roots Wellington, roast potatoes, maple roasted parsnips, braised red cabbage, sprouts, sage & onion stuffing ball, gravy (pb)

Confit duck leg, winter greens, butter bean, black olive & tomato stew, crispy kale, spring onion oil (gif)

Pan roasted trout, caramelised leek mash potato, winter greens, caper, parsley & lemon butter sauce (gif)

Braised feather blade of beef, horseradish mash potato, miso roast carrot, red wine gravy, kale crisps (gif)

#### PUDDINGS

Christmisu – coffee soaked lotus biscuits, vanilla cream, cranberry & hazelnut granola (pb)

Christmas pudding, brandy custard, warm jam sauce (v)

Chocolate brownie, vanilla ice cream, clementine brulee (pb, gif)

Bakewell tart, cherry jam ripple vanilla cream, basil sugar (v)



Sticky miso roasted carrots, toasted seeds (pb, gif) £5.5

Coastal Cheddar cauliflower cheese (v) £4

Pigs in blankets £5.5

Cheeseboard, Eccles cake, crackers, frozen grapes (v) £17





## Come and celebrate your christmas party with us.

### **Christmas Buffet**

From £18pp\*

Hot pups, tomato ketchup

Houmous, herb oil, selection of crudites (pb, gif)

Mac n cheese bites, tomato & basil sauce (v)

Turkey & cranberry sausage roll

Smoked mackerel pate, spring onion oil, salt & pepper crackers

Jalapeno bites, tomato salsa (v) Fries (pb, gif)







#### **SWEET TREATS**

Marmalade meringue sandwich, vanilla cream (v, gif) £2.5

Lemon meringue tartlet (v) £2

Chocolate brownie bites, vanilla whipped cream, raspberry powder (pb, gif) £2

Dark chocolate truffles (v, gif) £1



\*Please visit our website: thewalrusbrighton.com for our pricing options.

When ordering your food and drink, please inform a member of staff if you have a food allergy or intolerance. Please be aware that food containing allergens is prepared and cooked in our kitchen. Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Tables of four or more are subject to a discretionary service charge of 12.5%.

Key for Symbols: v - Vegetarian pb - Plant Based gif - Gluten Ingredient Free



Drinks packages to delight your guests

Prosecco Reception £6pp



Martini Reception,
Passion Fruit or Espresso

£9pp



And for the table, pre-order half a bottle per person of some of our favourite wines:





**DRINKS VOUCHERS ALSO AVAILABLE** 

Please contact us for more details

