



THE OLD GATE INN
• BRASSINGTON - 1616 •

LARGE PARTY FESTIVE MENU

2 COURSES £30 , 3 COURSES £35

STARTERS

Thyme & Rosemary Crusted Brie GFA V

Orange & cranberry chutney, winter leaves & aged balsamic

Crayfish Cocktail GFA

Baby gem lettuce, lemon, spiced Marie Rose & granary bread

MAINS

Norfolk Bronze Turkey GFA

Roast potatoes, honey glazed root vegetables, brussel sprouts, pigs in blankets, cranberry stuffing & red wine gravy

Sage, apricot & caramelised red onion nutroast GFA V VEA

Roast potatoes, honey glazed root vegetables, brussel sprouts & red wine gravy

DESSERTS

Traditional Christmas Pudding GFA VA

Brandy custard, rum & raisin ice cream, redcurrants

Bailey's & White Chocolate Cheesecake

Mulled berry compote

GF - Gluten free GFA - Gluten free Adaptable V - Vegetarian VE - Vegan VEA - Vegan Adaptable
While we make every effort to separate allergens, we cannot guarantee that trace elements will not be present in our dishes.