

BOURGÉE

Christmas



FESTIVE LUNCH

12pm - 4pm Monday - Friday: 24.5

FESTIVE DINNER

5pm - close Monday - Friday: 29.5



DIRTY SANTA COCKTAIL



BAKED CAMEMBERT

maple, rosemary, crushed cranberries, garlic toastie

CRUNCHY CHICKEN GYOZAS

sriracha, soy dipping sauce

LOBSTER BISQUE

smoked salmon, crispy croutons



SEARED RUMP OF RARE BREED BEEF

yorkshire pudding, pigs in blankets, roasted potatoes, braised red cabbage, chantanay carrots, nutmeg buttered brussels sprouts, caramelised onion & cranberry stuffing, red wine gravy

CAULIFLOWER, CASHEW NUT PUFF PASTRY WELLINGTON

yorkshire pudding, roasted potatoes, braised red cabbage, chantanay carrots, nutmeg buttered brussels sprouts, vegetarian stuffing, vegetarian gravy

KING PRAWN, SMOKED HADDOCK & LOBSTER CHEESE POT PIE

potato & melting cheese topping, braised red cabbage, chantanay carrots, nutmeg buttered brussels sprouts

Add cauliflower cheese / buttered sugar snaps 3.5 per portion



CHRISTMAS PUDDING

brandy custard, maple walnut ice cream

VANILLA CREME BRULEE

sugared confit of forest fruits

MARS BAR CHEESECAKE

strawberry, chocolate sauce



Please note some of our dishes contain nuts or nut products. Please make us aware of any dietary requirements or allergens prior to ordering and ask to see our allergen or vegetarian options. We cannot guarantee any of our products are fully gluten free as our kitchens are not 100% gluten free environments.

We make no service charge - any gratuity is left to the discretion of our guests and will be passed on directly to our staff.
Parties of 8 or more will be subject to a 10% service charge.