

# BRABOURNE SET MENU

## 2-NIGHT STAY OFFER

27 DECEMBER 2025 – 28 JANUARY 2026

### THREE COURSES

#### TO START

##### SEASONAL SOUP

With toasted sourdough (plant-based)

##### SMOKED SALMON

Goat's cheese roulade, pumpernickel bread

##### OYSTER MUSHROOM FRICASSÉE

Rosemary focaccia (plant-based)

#### TO FOLLOW

##### ROSL FISH AND CHIPS

Cod, crushed peas, tartare sauce

##### CURRY OF THE DAY

Please ask our team members for today's selection  
(Vegetarian and fish option available upon request)

##### SPINACH AND RICOTTA TORTELLINI

Lemon and smoked salmon cream

#### TO FINISH

##### POACHED PEAR

Coconut crumble, coconut sorbet (plant-based)

##### STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice-cream

##### ICE CREAM AND SORBET SELECTION

Please ask our dining team for the daily selection



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are per person and inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.