BRICKHOUSE
TAVERN & CO

Festive Fayre

2 COURSE 32.95

3 COURSE 39.95

Starters

SOUP OF THE DAY (Ve)
Velvety carrot, sweet potato and coriander soup, finished with a swirl of cream and served with warm crusty bread.

CUMBERLAND SUR ALIGOT
Honey-glazed Cumberland sausage wrapped in streaky bacon, served atop silky blue cheese pomme aligot and finished with fresh chives.

MUSHROOM GRATIN (V)
Wild and chestnut mushrooms in a velvety garlic cream sauce, topped with a golden Parmesan crumb and baked until bubbling.

CHICKEN & CHORIZO MEATBALLS
Succulent chicken and chorizo meatballs in a rich tomato and cream rosé sauce, finished with Parmesan and basil.

JAPANESE PRAWN GYOZA
Delicate Japanese prawn gyoza finished with a sticky soy, ginger and garlic glaze.

Festive drinks

BRICKHOUSE MULLED WINE 6.95
Classic spiced red wine with orange, cinnamon and star anise.

BAILEYS HOT CHOCOLATE 6.95
Rich hot chocolate with a shot of baileys finished with whipped cream and chocolate shavings.

GINGERBREAD LATTE 3.95
Espresso, steamed milk and gingerbread syrup.

WHITE CHOCOLATE MARTINI 9.95
Vanilla vodka, white chocolate liqueur and cream.

Main Course

CHRISTMAS ROAST
Succulent roast turkey served with all the festive trimmings, including pigs in blankets, sage and onion stuffing, duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, rich beef gravy and cranberry sauce. ***Vegetarian nut roast available on request.***

SPICY PUMPKIN RISOTTO (V)
A rich pumpkin risotto infused with warming chilli, topped with roasted pumpkin and finished with generous shavings of Parmesan.

SIZZLING BLACK BEAN FILLET STEAK
Succulent sliced fillet steak coated in a rich black bean and green pepper sauce, served with fragrant jasmine rice and a crisp seasonal salad.

MEDITERRANEAN SALMON
Pan-fried salmon served with garlic new potatoes, Mediterranean rice and seasonal vegetables, finished with a cherry tomato, garlic and caper sauce.

CHICKEN TUSCAN
Chicken breast in a homemade Napoli sauce with cherry tomato, onion & basil served with garlic butter potatoes & tenderstem broccoli.

Dessert

CHRISTMAS PUDDING
Traditional Christmas pudding served with warm brandy sauce and finished with a dusting of cinnamon.

PISTACHIO WHITE CHOCOLATE CRÈME BRÛLÉE
A rich pistachio and white chocolate crème brûlée, finished with a crisp caramelised sugar crust, pistachio crumb and white chocolate shavings.

HOME-MADE STICKY TOFFEE PUDDING
Warm sticky toffee pudding served with rich vanilla custard and finished with a dusting of cinnamon.

CHOCOLATE FUDGE CAKE
A rich & delicate chocolate fudge cake, served warm with a scoop of creamy vanilla ice cream.

CRUNCHY CARAMEL CHEESECAKE
A creamy cheesecake topped with a smooth caramel sauce & crunchy biscuit crumb served with a scoop of vanilla ice cream.

DO YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS? IF SO, PLEASE LET A MEMBER OF OUR TEAM KNOW SO WE CAN HELP!

Brickhouse Tavern
01744 20400
Rigby Street, St. Helens, WA10 2JX

brickhousetavernsthelens@outlook.com
@brickhousetavernsthelens
www.brickhousetavern.co.uk