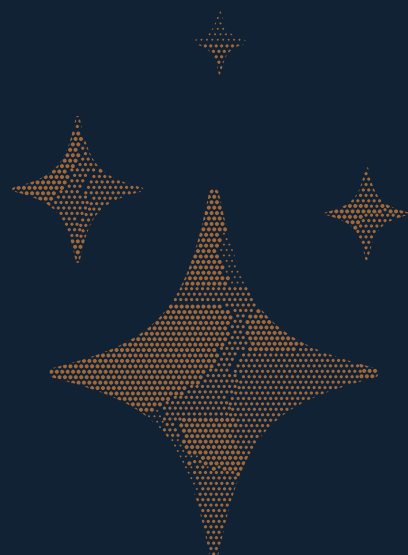


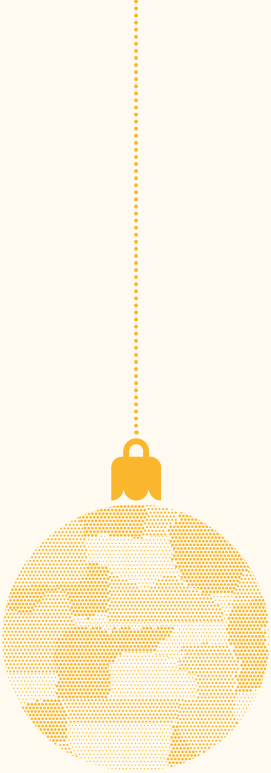


FESTIVE SEASON AT

THE BRUSH

GRAND CAFÉ
LOUNGE & COCKTAIL BAR





3 COURSES - TO SHARE
INCLUDES A GLASS OF CHAMPAGNE
£60

STARTERS

Salmon Rillette
Dill, Pickled Shallots, Crème Fraiche

Burrata (v)
Winter Squash, Marigold, Kale

Roast Poussin
Chilli, Garlic, Cauliflower, Yoghurt

MAINS

Roast Turkey Hen
Onion Sage Stuffing, Thyme Jus, Cranberry

Pan Fried Seabass
Feves, Carrots, Sprouts, Salmon Roe, Orange Beurre Blanc

Charred Hispi Cabbage (vg)
Pickled Cabbage, Almonds, Oat Jalapeño Mayo, Cranberries

VEGETABLES FOR THE TABLE

Parsnip, Carrot, Sage

Braised Red Cabbage

Chestnut Mashed Potato

PUDDINGS

Praline, Passion Fruit, Milk Chocolate Snicker

Apple Tart Tatin, Vanilla Ice Cream

THE BRUSH

GRAND CAFÉ



4 COURSES - TO SHARE
INCLUDES A GLASS OF CHAMPAGNE
£75

STARTERS

Orange Cured Salmon Tartare
Dill, Pickled Shallots, Crème Fraiche

Burrata (v)
Winter Squash, Marigold, Kale

Roast Poussin
Chili, Garlic, Cauliflower, Yoghurt

MIDDLE COURSE

Burnt Leeks & Truffle Flatbread (v)
Hazelnut, Goats Curd, Watercress

MAINS

Roast Striploin of Beef
Wild Mushrooms, Sauce Périgourdine

Pan Fried Seabass
Feves, Carrots, Sprouts, Salmon Roe, Orange Beurre Blanc

Charred Hispi Cabbage (vg)
Pickled Cabbage, Almonds, Oat Jalapeño Mayo, Cranberries

VEGETABLES FOR THE TABLE

Parsnip, Carrot, Sage

Braised Red Cabbage

Chestnut Mashed Potato

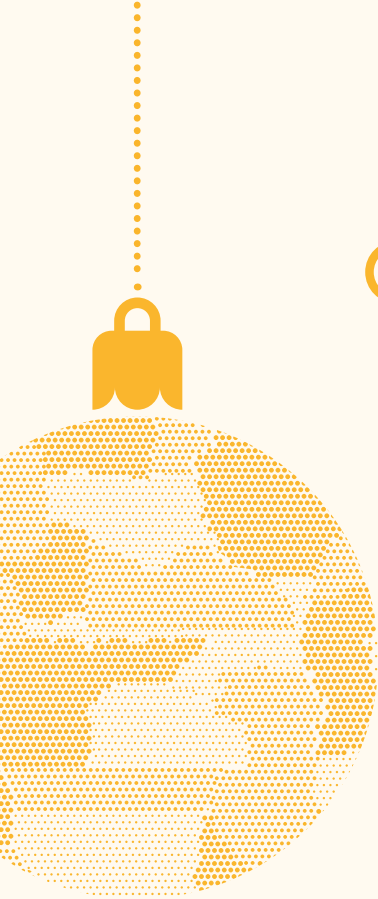
PUDDINGS

Praline, Passion Fruit, Milk Chocolate Snicker

Apple Tarte Tatin, Vanilla Ice Cream

THE BRUSH

GRAND CAFÉ



CHRISTMAS DAY MENU

3 COURSES PLATED

£85

STARTERS

Smoked Duck Carpaccio

Fig, Pomegranate, Satsuma

Juniper Cured Salmon

Pumpernickel, Pickled Apples, Charred Onions

Rabbit Terrine

Foie Gras, Pigeon, Plum, Watercress

Roasted Delicia (vg)

Kale, Vegan Feta, Pine Nuts, Muscatel Vinaigrette

MAINS

Roast Turkey Hen

Onion Sage Stuffing, Thyme Jus, Pigs in Blankets, Cranberry

Pan Seared Halibut

Feves, Carrots, Sprouts, Salmon Roe, Lie De Vin

Gressingham Duck

Roast Endives, Mulled Wine Jus

Josper Grilled Hispi Cabbage (vg)

Pickled Shallots, Almonds, Jalapeño Mayo

VEGETABLES FOR THE TABLE

Maple Glazed Parsnip, Carrot, Sage

Braised Red Cabbage

Chestnut Mashed Potato

PUDDINGS

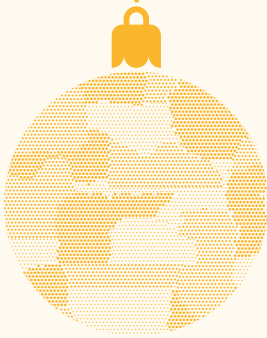
Christmas Pudding, Brandy Anglaise, Vanilla Ice Cream

Orange Crème Brûlée (v)

Baked Alaska, Dark Chocolate Ice Cream

THE BRUSH

GRAND CAFÉ





FIND US

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CONTACT

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@brushhoxton  

TRANSPORT LINKS

-  Old Street
0.3km, 5 min walk
-  Shoreditch High Street
0.8km, 11 min walk
-  Moorgate
1km, 14 min walk
-  Liverpool Street
1km, 14 min walk