
THE BRICKLAYERS
PARR STREET · ASHLEY CROSS



CHRISTMAS 3-COURSE MENU

2026

A little festive indulgence

TO BEGIN

Crispy tempura king prawns with dressed leaves & a lime, honey & coriander dipping sauce

Chicken terrine with toasted sourdough & apple & cider chutney

Grilled halloumi drizzled with hot honey, served with dressed leaves & toasted sesame seeds (v/gf)

Chestnut mushrooms in a creamy garlic sauce on toasted sourdough, topped with shaved Parmesan & micro herbs (v/vgo)

THE MAIN EVENT

Roast turkey breast rolled with sage & onion stuffing, served with roast potatoes, carrots, parsnips, Brussels sprouts, pigs in blankets & rich pan gravy

28-day-matured British roast beef, served pink with crispy roast potatoes, Yorkshire pudding, braised red cabbage, carrot & swede mash, honey-roasted parsnips & rich red wine gravy (gf)

Pan-fried sea bass fillets with lemon & herb butter, sautéed potatoes & Tenderstem broccoli (gf)

Butternut squash, kale & apricot roast with crispy roast potatoes, carrots, parsnips, Brussels sprouts & rich onion gravy (vg/gf)

SAVE A LITTLE ROOM

Christmas pudding with brandy cream

Caramel apple crumble pie with ice cream

Sicilian lemon cheesecake with raspberry coulis

Three scoops of ice cream: choose from vanilla, chocolate, strawberry or salted caramel (vg)



THREE COURSES · £38

Please tell us about any allergies or dietary requirements when booking.

(v) vegetarian · (vg) vegan · (vgo) vegan option · (gf) gluten-free · (gfo) gluten-free option