



# Brasserie32

*Dinner*  
until 9.30pm

**For Dinner, Bed & Breakfast guests breakfast and a three-course dinner are included in your package – that's a starter, main and dessert.**

## DINNER

until 9.30pm

### STARTERS

**Chef's soup of the day** ✓  
Cheddar and mustard puff pastry twist.  
*scan our QR code to see the calorie information of our soups*

**Prawn cocktail** B32 choice  
Cucumber, creamy lemon mayonnaise,  
Tabasco, hint of sherry. 552kcal  
(Fanny Craddock's recipe 1967)  
*Also available as a main course 730kcal*

**Heirloom tomato salad** ✓  
Sourdough croutons, pea shoots,  
sliced shallots, white wine vinegar  
dressing, British baby sorrel. 664kcal  
*Also available as a main course 735kcal*

**Stout cured smoked salmon**  
Mustard crème fraîche,  
pea shoots, crisp baked bread,  
British baby sorrel. 455kcal

**Creamy garlic mushrooms** ✓  
Poached egg, grilled sourdough,  
watercress, tarragon dressing. 882kcal

**Warm ham & pea tart** B32 choice  
Tart made with British ham,  
Piccalilli & asparagus. 342kcal

**Spiced cauliflower,  
spinach & lentil mini pie** ✓  
with mushy peas & gravy. 427kcal

### MAINS

**Honey & whisky glazed  
beef short rib**  
Bone-marrow bread pudding,  
buttered spring greens. 1,958kcal  
(Bone-marrow pudding also known as  
whitepot pudding originated in 1728)

**Fish pie** B32 choice  
Flaked fish, white wine creamy  
sauce, boiled egg, parsley mash,  
green beans & carrots.  
1,044kcal  
(Constance Spry recipe 1950s)

**Roasted chicken breast**  
Pea puree, purple carrots, creamy  
potatoes, crispy bacon pieces. 909kcal

**Suet pudding** ✓ B32 choice  
Mushroom, chestnuts,  
rich gravy, courgette,  
peas, garlic potatoes.  
1,203kcal

**Sweet potato & vegetable  
Wellington** ✓  
Creamy spinach, minted potatoes.  
953kcal

**Oak smoked pork belly** B32 choice  
Spinach, pommes anna,  
roasted apple & spring onion,  
cider sauce. 1,194kcal

**Steak & fries**  
Flattened Rump steak, seasoned fries,  
cauliflower & Long Clawson cheese,  
Diane sauce. 1,325kcal

**Loch reared trout**  
Tenderstem broccoli, chunky chips,  
capers, tomato, tarragon butter. 871kcal  
(contains bones)

### SIDES & NIBBLES

until 9.30pm

*sides and nibbles are not included in dining packages and will be charged accordingly.*

**Warm bread selection** ✓ 5.75  
Sourdough, tomato bread,  
ciabatta, farmhouse roll,  
whipped butter with sea salt. 1,040kcal

**Purple carrots** ✓ 3.50  
Olive oil, lemon & sea salt. 138kcal

**Mixed leaf salad** ✓ 3.50  
Lettuce, tomato, onion & mint. 27kcal

**Cauliflower & Long  
Clawson cheese** ✓ 3.50  
300kcal

**Tenderstem broccoli** ✓ 3.50  
tarragon butter. 124kcal

**Marinated black  
& green olives** ✓ 3.25  
100kcal

**Minted peas** ✓ 3.50  
broad beans & peashoots. 90kcal

**Crispy crackling sticks** 3.25  
with sweet chilli dip. 282kcal

**Potatoes** ✓ 3.25  
chipped 359kcal / boiled 205kcal

**Mature cheddar chips** 3.50  
bacon mayonnaise. 456kcal

## DESSERTS

until 9.30pm

**Cheese & fruit cake** ✓  
Warm fruit cake, date & fig chutney,  
mature Cheddar & Long Clawson  
Stilton, sliced apples.  
512kcal

**Cinnamon biscuit  
cheesecake** ✓ B32 choice  
Roasted banana.  
701kcal

**Iced white chocolate, pistachio  
& raspberry parfait** ✓  
Mixed berry compote. 301kcal

**Queen of puddings** ✓ B32 choice  
A classic baked lemon  
scented bread pudding  
with strawberry jam  
and glazed meringue,  
served with pouring cream.  
789kcal  
(Constance Spry recipe 1950s)

**Rhubarb & custard** ✓  
Custard mousse layered  
with spiced rhubarb  
compote, biscuit crumb.  
686kcal

**Bramley apple & caramel galette** ✓  
Salted caramel dairy free ice cream. 379kcal

**Selection of ice cream** ✓  
Eton mess 460kcal  
Apple crumble 497kcal  
Cherry Bakewell 518kcal

**Dairy free ice cream** ✓  
Salted caramel 231kcal  
Vanilla 244kcal

**Sorbets** ✓ 6.50  
Lemon 235kcal / Mango 232kcal

✓ Suitable for vegetarians    ✓ Suitable for vegans

Adults need around 2,000kcal a day

For more information about the presence of allergens in all our dishes and menus, please ask a member of our team every time before ordering even if you have dined with us before as our food ingredients and specifications can change. Full allergen information on the ingredients in the food we serve is available via QR code on menu. Packaged products (i.e. sauce sachets and bottles, juices, water) are not covered in this allergen guide, allergen information for these products is printed on the packaging. We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. Therefore, we cannot guarantee that any food item is completely free from allergens. If you would like further information on our cooking methods, please ask. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. Our staff cannot offer specific advice or recommendations beyond our published allergen communications. B32\_DINNER\_HOL2022

#### ALLERGENS AND CALORIES

Whether you are vegetarian or vegan, have an allergy or intolerance to any ingredient, or just want more detail about our food and drinks including kcal's – simply scan the QR code to find out more.

