

# The Brasserie

AT THE CARLTON

# New Year's Lunch

**Welcome to our hotel brasserie** If you have any food intolerances, allergens or specific dietary needs - please tell us. We will do all we can to advise and where appropriate modify our hand made dishes.  
**Do let us know as soon as possible**

Butternut soup | a smooth warming soup, with carrot & ginger, bloomer bread, can be GF, VG

Savoury pancake | hand diced chicken & ham, rolled in a thin crepe, bathed in Cheddar & cream, baked piping hot

Scotch egg | our house special, flaked ham hock, herbed sausagemeat wrapped around a soft free-range egg, served with piccalilli relish, £2 supplement

Chicken parfait | a smooth blend of chicken livers, brandy & cream, served with apple & sultana chutney & toasted bloomer, can be GF

Chicory, Beenleigh Blue & pear salad | dressed leaves, crumbled cheese, candied walnuts and pears, V, can be VG

Avocado & prawns | with a Bloody Mary sauce, on crisp salad leaf, GF

Duo of melon | served with orange pepper syrup, GF, VG



Roast sirloin of West Country beef | Roast loin of Exmoor pork | Roast Devon chicken  
All served with red cabbage & pancetta, roast Maris Piper, honeyed parsnips, cauliflower cheese & market vegetables, pan juice gravy, can be GF

Pan seared monkfish | fillet wrapped in prosciutto ham, tomato fennel ragu, courgette ribbons, buttered baby mid potatoes, GF

Lamb rendang | spiced diced leg of lamb, lemongrass, ginger & shallot curry, Basmati rice, tomato salad, papadum

Barley & lentil Shepherd's Pie | a vegan alternative to a classic, herbed mash topping, GF, VG

Confit of duck | slow cooked leg of Creedy Carver free range duck, redcurrant & juniper jus, pomme puree & charred leaves, GF

Penko goujons | of local plaice, skinny fries, lemon & tartare sauce



Lemon posset | shortbread finger, lemon curd, can be GF, V

Sticky toffee pudding | served with vanilla ice cream, V

Vegan sticky toffee pudding | served with ice cream, VG

Cheesecake | orange marmalade & lime flavour, GF

Treacle tart | served with custard sauce, V

Berry pavlova, GF, V



Two courses @ £21 / £12  
Three courses @ £25 / £13

We offer gluten free **GF** options with our starters, roast, fish and other dishes - please ask us for info and help - and let us know on ordering

V suitable for vegetarians  
VG suitable for vegans  
GF gluten free dish  
MP today's market price