

CHRISTMAS MENU 2025

2 COURSES - £32.00 | 3 COURSES - £39.50

····· STARTERS ·····

SPICED CHICKPEA & BEETROOT FALAFELGFOA | VG

With harissa coated chickpeas, houmous and flatbread

SALT AND PEPPER SQUIDGF | DF

With garlic aioli

CHICKEN SATAY SKEWERS

With satay dip

HAM HOCK BALLOTINE GFOA | DF

With golden beetroot piccalilli and warm bread

······ MAINS ······

ROASTED BREAST OF TURKEY GFOA

With chestnut stuffing, duck fat roast potatoes, pigs in blankets, buttered vegetables with a redcurrant jus & bread sauce

DUO OF LAMBGF | DF

Roast rump and braised shoulder with potato terrine, tenderstem broccoli and a black olive sauce

FILLET OF SEA BREAMGFIDE

On a king prawn & mussel bouillabaisse with samphire

LEMON & THYME ROASTED CAULIFLOWER STEAKGF | VG

With potato terrine, roasted vegetables and a caper butter

······DESSERT······

CHRISTMAS PUDDING VGOA | GFOA

With brandy cream sauce

TRIPLE CHOCOLATE BROWNIEVIGE

With miso caramel sauce, honeycomb and vanilla pod ice cream

APPLE CRUMBLEVIGFOA

With crème anglaise

CHEESEBOARD +£3.00

With chutney and crackers

VEGAN DESSERT OPTION AVAILABLE ON REQUEST



CHRISTMAS MENU AVAILABLE FROM 27TH NOVEMBER – 31ST DECEMBER BY PRE ORDER ONLY, REQUIRING A £30 DEPOSIT TO SECURE THE TABLE. PLEASE CONTACT HELLO@MONKEYBREWHOUSE.CO.UK FOR RESERVATIONS.

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO BOOKINGS OF 10 OR MORE.