



**THE
CURING
HOUSE**

**Boxing Day Luxury Champagne Brunch
11.00am till 3.30pm**

£20 with a Glass of Paul Herard Brut Blanc de Noirs Champagne

Choose From:

Curing House Breakfast - House Sausage Ring, Smoked Streaky Bacon, Celeriac Rosti, House Baked Beans, Black Pudding, Wild Mushrooms, Baked Tomato & Dripping Fried Duck Egg

Hot Smoked Salmon Scrambled Egg - Home Made Crumpets, House Streaky Bacon & Caviar

Hand Carved Iberico Ham - Beef Dripping Chips, Fried Duck Egg, Blushed Tomatoes, Cheese, Sourdough & Pickles

£15 with a Glass of Paul Herard Brut Blanc de Noirs Champagne

Choose From:

Sweet Potato Pancakes - Winter Berry Compote, Thyme Honey & Thick Organic Yoghurt - V

Wild Mushrooms & Truffle - Wild Mushrooms, Truffle Brie & Sour Dough Toast - V

Homemade Corned Beef Hash - Poached Eggs, Hollandaise Sauce & Pickles

Curing House Luxury Festive Cheese Plate - Celery, Crackers, 'Kevston' Pickle & Grapes

Extras - £2.95

Beef Dripping Chips & 'Kevchup' - Creamed Sprouts & Bacon - House Charcuterie Croquettes

Salt Beef Salad - Honey Glazed Pigs in Blankets

Add a Sweet Treat for £5


Chocolate Delice - Confit Clementine Ice Cream

Sticky Figgy Crimbo Pudding - Brandy Caramel & Fig Jam

Caramelised Rice Pudding - Christmas Compote - GF

Caramel Cheesecake - Peanut Brittle & Banana Ice Cream

Selection of Homemade Dairy Ice Cream - GF



Dinner Menu Served 6pm till 9pm on Boxing Day
Book before December and get a £10 voucher to use in January

Our normal charcuterie and cheese plates are also available.
Our menu may vary based upon the availability of the freshest and finest seasonal ingredients.
Please notify us at the time of booking of any dietary requirements.
£10pp deposit upon booking for tables of 8+ and a pre-order will be required.