



THE BRUCE HOTEL

CHRISTMAS *MENU*

AMUSE BOUCHE

pumpkin custard tart, brie brulee, pickled shallot gel, chive powder

BREAD

brioche soft rolls, whipped sage butter, smoked salt

APPETIZER

scallop crudo with frisee, blood orange, wild leek oil, fried shallots, buttermilk dressing

SOUP

butternut squash velouté, spiced pepitas, smoked paprika brown butter

ENTREE

sous vide turkey breast, confit leg, braised leek, brussels sprout leaves, pomme purée, cranberry jus

DESSERT

sticky toffee pudding, caramel sauce, rum spiked chantilly



PETITE FOUR

concord grape and wild ginger macaron