

**THE CAMDEN BRASSERIE**

**Christmas 2010 – set menu**

**for the table**

freshly baked french bread & butter

marinated green mammoth olives

**starters**

soup of the day (v)

smoked salmon on blinis with creme fraiche & dill

chicken liver & port pate with onion marmalade, gherkins & toast

caesar salad – lettuce, anchovy mayonnaise, garlic croutons & parmesan

**mains**

(served with pommes frites & seasonal vegetables)

venison casserole with potato mash

grilled fillet of organic salmon with hollandaise sauce

roast pumpkin risotto with saffron chilli cream & toasted almond flakes (v)

confit of Barbary duck-leg with braised puy lentils, pancetta & cranberry sauce

**puddings**

honey baked figs with creme fraiche

lemon, lime & mascarpone cheesecake

berry compote with greek yoghurt & toasted hazelnuts

filter coffee / tea

£29.50 per head – 12.5% service charge will be added to the final bill

we can alter our menu to suit your needs – please just call & ask