Sévine

BRASSERIE & BAR

FESTIVE MENU

2026

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THREE COURSES £52.9 · TWO COURSES £42.9 *Available*

24 November – 23 December

STARTERS

Spiced Parsnip and Apple Soup (VG)
Toasted hazelnuts, chive oil, wedge of sourdough

Gravadlax
Cured in festive spices, celeriac and fennel salad, lemon crème fraîche

Chicken Liver Parfait
Spiced fig chutney, toasted brioche, pickled walnut

King Prawn and Crayfish Cocktail
Bloody Mary sauce, toasted sourdough, lemon

MAINS

Sévine Festive Turkey Crown

Bacon-wrapped chipolata, goose fat roast potatoes, creamed leeks, Brussels sprouts and roasted chestnuts, maple parsnips, Chantenay carrots, cranberry stuffing, gravy

Striploin of Beef

Goose fat roast potatoes, creamed leeks, Brussels sprouts and roasted chestnuts, maple parsnips, Chantenay carrots, horseradish cream, gravy, beef dripping Yorkshire pudding

Scottish Salmon Fillet

Sea salt, rosemary and lemon roasted new potatoes, dill and king prawn butter, curly kale, shredded leeks

Baked Butternut Squash and Lentil Wellington (VG)

Roasted butternut squash, beetroot and spinach wrapped in puff pastry, roast potatoes, maple parsnips, Brussels sprouts and roasted chestnuts, gravy

PUDDINGS

Christmas Pudding

Brandy butter ice cream or pouring cream

Cox's Apple, Pear and Fig Crumble

Brandy custard or vanilla ice cream

Vegan Chocolate Orange Tart (VG)

Mulled wine shot

Cheeseboard

French brie, stilton, cheddar, crackers, spiced apple chutney, grapes

£5 SUPPLEMENT

BEFORE YOU BOOK

(V) VEGETARIAN · (VG) VEGAN

Gluten-free options are available. Please speak to your server about any allergy or dietary requirement.

DEPOSIT

£10 per person secures your table. Deposits are non-refundable within seven days of your booking.

PRE-ORDERS

Pre-orders are required seven days before your booking.

LARGER PARTIES

Parties of eight or more are asked to dine on one bill.

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All of our food is prepared fresh daily, whereby nuts, gluten and other known allergens may be present. We take caution to prevent cross-contamination, however any product may contain traces as all menu items are prepared in the same kitchen. Fish dishes may contain bones, whilst we take every step to remove all. A discretionary service charge of 13% will be added.