

The Cottonworks

Christmas Eve & New Year's Eve Brunch /

3 Courses- 35.00, 2 Courses- 28.00. 10am, 11am, 12, or 1pm booking times. Booking & pre-order only.

A Glass of Gusbourne Brut, Champagne, 'Bucks Fizz' or Breakfast Juice.

To Start

Walnut & Cranberry Granola (gf, veo)
Winter Berries, Honey, Vanilla, Yoghurt

Brioche French Toast (gfo)
Maple Bacon Jam, Crunchy Peanut Butter

Smashed Avocado (ve,gfo)
Pico de Gallo, Toasted Pumpkin Seeds, Sourdough

Main Event

Omelette Arnold Bennett (gfo)
Smoked Haddock, Worcestershire Sauce, Sage Derby, English Mustard, Chervil

Crab Benedict (gfo)
Hand Picked White Crab Meat, Poached Duck Eggs, Brown Crab Hollandaise, Chive, English Breakfast Muffin

Eggs Florentine (gfo)
Buttered Spinach, Poached Duck Eggs, Hollandaise Sauce

Truffled Rarebit Grilled Cheese
Braised Leek, Lincolnshire Poacher Cheddar, Gruyere, Dijon, Fresh Truffle, Served On An Open Ciabatta

The Cottonworks (gfo, dfo)
Two Owen Taylors Sausages, Smoked Streaky Bacon, Baked Pinto Beans, Morcilla, White Onion Potato Rosti, Flat Mushroom, Fried Duck Egg, Sourdough

Potato Cakes (veo, gfo)
Fried New Potato Cakes, Wild Mushrooms, Caramelised Celeriac Puree, Tarragon, Fried Duck Egg

To Finish

'Crepes Suzette'
Tangerine Butter Caramel, Torched Tangerine, Grand Marnier, Creme Chantilly

Danish Pastries
Pain a la Creme, Cranberry Twist, Chocolate Twist, Cinnamon Swirl

Mince Pie Frangipane Tart
Caramelised Apple Gel, Aerated Vanilla Yoghurt

Two Scoops of Orange, Buttermilk & Toasted Sourdough Ice Cream