

THOMAS

the brasserie

CHRISTMAS DAY 2026

Potato Ciabatta (v) 5
Leek butter

Gordal Olives (vn, gf) 6
Arbequina olive oil

Whipped Taramasalata 7
Tom's crisps

STARTER

Warm Moxon's smoked salmon, Champagne & caviar sauce, pickles

Butternut squash velouté, black bomber gougère (v)

Steak tartare, Tom's crisps, house dressing

Twice baked cheese soufflé, pickled walnut, bitter leaves (v)

MAIN

Pembrokeshire turkey, spiced cranberry

Fillet of Carmarthenshire beef wellington, truffle jus

Dover sole, melted leeks, smoked butter sauce

Nut roast pithivier, roast onion jus (v)

All served with roast potatoes & seasonal vegetables

DESSERT

Amedei chocolate tart, caramelia, malt ice cream (v)

Christmas pudding, brandy custard, Jersey cream (v)

Stem ginger & treacle sponge, vanilla ice cream (v)

Deluxe cheese platter, sourdough crackers, seasonal condiments (v)

£190 PER GUEST

All prices in pounds

Please notify a member of staff of any allergies or dietary requests. (v) = vegetarian (gf) = no gluten containing ingredients (vn) = vegan (vno) = vegan option We source the best quality seasonal ingredients. Due to supply & demand, this may mean we run out of certain dishes. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.