



Restaurant Christmas Market Menu 2015

Lunch Monday – Friday and Sunday,

Dinner Monday to Friday

30th November – 22nd December

(please note this menu is available in our restaurant only and not in our private rooms)

£28.00 per person

for 3 courses

Roasted parsnip soup (v)

Confit Gressingham duck leg,
fig chutney, seasonal leaves

Roulade of smoked salmon,
fresh water prawns and cream cheese,
beetroot & horseradish

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Slow cooked collar of Blythburgh pork,
wholegrain mustard mash, carrot puree

Roasted free range turkey,
traditional trimmings, sage & onion stuffing

Market fish of the day, fondant potato,
cauliflower and sprouting broccoli,
almond buerre noisette

Roulade of roasted winter squash,
ricotta and fresh pasta, wilted greens (v)

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Opus Christmas pudding, vanilla butter, brandy sauce

Egg nog crème brulee, chocolate sable

Apple & raisin strudel, cinnamon custard

Booking in advance is essential on 0121 200 2323

Please advise your waiter of any allergies or dietary requirements before ordering.

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www.opusrestaurant.co.uk