

CHRISTMAS @ THE BROOK

LETS BEGIN

Roasted Carrot & Coriander Soup (vg) (gfa)
Warm ciabatta & root vegetable crisps

Smoked Salmon & herb cream cheese roulade
peppery rocket, cucumber ribbons, capers and lemon dressing

Warm Cheddar Cheese & Smokey Bacon scones
with paprika butter

Duck & Orange Pate
toasted brioche & red onion chutney

THE MAIN EVENT

Roasted Turkey or Nutless Roast (vg)(gf)
with festive vegetables & roast potatoes, gravy

Vegan Butternut squash & sage Ravioli (vg)
garlic, lemon & sage oil dressing & vegan cheese with a rocket salad

Pan seared Seabass fillet with king prawns(gf)
garlic, lemon & butter sauce with crushed new potatoes

10 oz sirloin or ribeye steak on the hot rock(gf)
+£3
skin on fries, parmesan topped roasted tomato, garlic buttered mushroom

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TO FINISH

Baileys Sponge Roulade
*with vanilla ice cream and a drizzle of chocolate
sauce*

**Individual Red Berry & Gin
Cheesecake**
with mixrd berry coulis

Sticky Toffee Pudding
rich spiced toffee sauce and vanilla ice cream

Christmas Pudding
Brandy sauce

***Pre booking & Order Required
Includes Christmas Crackers and
decorated table
2 courses £27 - 3 courses £32pp-£10pp
deposit required at time of booking,
pre orders and full payment required
2 weeks prior to date of booking.***

***Please inform us of any allergies,
intolerances or dietary preferences at time
of ordering.***

***(gfa)= gluten free option available
(vg) vegan***

*****Tables of 10 or more a discretionary 10%
service charge will be added to your final
bill*****