

CHRISTMAS LUNCH SATURDAY 6TH DECEMBER

THE BROOK BISTRO AT 1PM

STARTERS

SPICED PARSNIPS & HONEY SOUP V with olive bread

MELON & PARMA HAM SALAD (gf) (va)(gfa) Pomegranate dressing, baby gem, tomato, spring onion.cucumber

PANKO BREADED CALAMARI with homemade tartar sauce

GARLIC & HONEY MUSHROOMS (v)(vga) with toasted sourdough bread

CHICKEN, LIVER, MUSHROOM & MADERIA PATE (gfa} with toasted bread, spicy cranberry chutney

PRAWNS IN FILO PASTRY in marie rose sauce

MAIN MEALS

MAPLE SYRUP & ORANGE MARINATED TURKEY/SLOW ROASTED BRISKET OF BEEF/ROAST LAMB (gfa)

APRICOT & CRANBERRY NUT ROAST (v)(vga) Roasted potatoes, tenderstem broccoli, cauliflower cheese, honey glazed carrots, sprouts, honey glazed parsnips, Yorkshire pudding, sage & onion stuffing, homemade gravy

ROASTED FILLET OF SEABASS (gf) hasselback potatoes, tenderstem broccoli, tomato, red pepper & caper sauce

TURKEY BURGER WITH SAGE & ONION STUFFING, BRIE & PIG IN BLANKET skin on rosemary salted fries, spicy chilli coleslaw, cranberry mayonnaise, brioche bun, baby gem

BEEFBURGER WITH MATURE WELSH CHEDDAR, BACON & PIG IN BLANKET skin on rosemary salted fries, spicy chilli coleslaw, cranberry mayonnaise, brioche bun, baby gem

VEGAN BURGER (v)(vga) vegan cheese, skin on rosemary salted fries, spicy chilli coleslaw, toasted vegan bun, cranberry mayonnaise, baby gem, tomato, onion (v)(vg)

DESSERT

GINGERBREAD CHEESECAKE (v)(gf) + honeycomb ice cream

WELSH MADE XMAS PUDDING (v) + brandy sauce

CHRISTMAS MINCE PIE CROWNS + clotted cream

HOMEMADE STICKY TOFFEE PUDDING (v) + crème anglaise/vanilla ice cream

APPLE & TOFFEE TORTE (vga)(gf) + vanilla ice cream

CHOCOLATE & ORANGE BROWNIE (v)(gf) + honeycomb ice cream

THREE SCOOPS OF LUXURY ICE CREAM (v)(gf)

+vanilla/chocolate/strawberry/honeycomb