

Christmas at The Brook Bistro 2023

Dinner Menu

14th November - 23rd December 2023 / 4pm - 11pm (Last Reservation 9pm)

Two Course £29.95 / Three Course £35.95

Starters

Pan Fried Scallops Spiced Cranberry & Pancetta Jam (gf)

Katsu Breaded Prawns & Salt & Peppered Calamari Warmed Mary Rose & Chilli Sauce

Roasted Parsnip & Honey Soup Topped with Parsnip Crisps with Potato Bread Roll (v) (gfa)

Chicken Liver Pâte Toasted Brioche Bread with Homemade Tomato & Chilli Chutney (gfa)

Apple, Pear & Goats Cheese Salad Crème Fraiche & Sultanas (v) (vga) (gf)

Bruschetta Garlic & Extra Virgin Olive Oil Marinated Tomatoes, Crushed Avocado & Fresh Chillies with Pesto Dressing (v) (vg) (gfa) (n)

Lamb Kofta Kebabs Yogurt & Mint Dressing

Main Course

Roasted Turkey Breast Stuffed with Sage, Onion & Bacon Stuffing or Slow Roasted Brisket of Beef
Goose Fat Roast Potatoes, Honey Glazed Roasted Carrot & Parsnip, Cauliflower & Broccoli Cheese,
Brussels Sprouts with Pancetta, Pigs in Blankets, Homemade Yorkshire Pudding with
Red Currant Jelly Scented Gravy (gfa)

Homemade Nut Roast Honey Glazed Roasted Carrot & Parsnip, Roast Potatoes, Cauliflower & Broccoli
Cheese, Brussels Sprouts, Homemade Yorkshire Pudding with Red Currant Jelly Scented Gravy (v)(n)

Fillet of Roasted Salmon Marinated in Maple Syrup & Soy Sauce Winter Green Risotto

Roasted Aubergine with Sauteed Potatoes with Tomato & Roasted Peppers Sweet Potato Fries &
Mixed Leaf Salad (gf) (v) (vg)

Roasted Lamb Rump Mature Welsh Cheddar Creamed Potato, Buttered Leeks & Honey Roasted Carrot
with Mint & Balsamic Jus (gf)

Winter Green Risotto with Crumbled Feta Leeks, Broccoli, Green Beans & Peas with Homemade Pesto
(v) (vga) (gf) (n)

Grilled Chicken with Brie & Cranberry Burger Brioche Toasted Bun, Rosemary & Sea Salted Fries
with Homemade Coleslaw

10oz Sirloin Steak with Peppercorn Sauce Triple Cooked Chips with Buttered Greens (gf)
(£5 Supplement)

Desserts

Vanilla & Nutmeg Scented Crème Brûlée Shortbread Biscuit (gf) (v)

Salted Caramel Cheesecake Double Chocolate Ice Cream (v)

Double Chocolate Brownie Madagascan Vanilla Ice Cream (v) (gf)

Chocolate & Caramel Tart Vegan Ice Cream (vg) (gf)

Apple & Pear with Cinnamon Crumble Vanilla Custard (v) (gf)

Lemon & Lime Posset Winter Berry Coulis (v) (gf)

Christmas Pudding Brandy Sauce (v)

The Scoops of Luxury Ice Cream Vanilla, Chocolate, Strawberry, Salted Caramel (v) (gfa)

If you have any food intolerances then please bring this to the attention of your food server.

(gf) Gluten Free (gfa) Gluten Free Available (v) Vegetarian (va) Vegetarian Available

(vg) Vegan (vga) Vegan Available (n) Contains Nuts

Optional 10% Service Charge