

*Celebrating
Christmas at*

**The
Brook**
BISTRO

Christmas Menus

Celebrate Christmas with us.

Make this season one to remember at The Brook Bistro

This festive season, we are serving our finest Christmas
Lunch & Dinner with the extra special choice
of our Christmas Bottomless Prosecco Brunch to give
your special occasion that extra sparkle.

A £10 pp deposit on all bookings (non refundable) is required to book.

Deposits will be deducted off the final bill.

Pre-orders are to be sent at least 72hrs prior to your reservation.

Email your order to hello@thebrookbistro.com

Please provide the names & menu choices.

If you have any food intolerances or allergies 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

Christmas Lunch Menu

18th November 2025 – 30th December 2025
Excluding Christmas Eve & Christmas Day
Tuesday to Saturday 12pm till 2.45pm
Sunday 12pm till 6pm



Starters

Spiced Parsnip & Honey Soup (v)

Olive Bread

Melon & Parma Ham Salad (gf) (va) (gfa)

Pomegranate Dressing | Baby Gem |

Tomato | Spring Onion | Cucumber

Panko Breaded Calamari

Homemade Tartar Sauce

Garlic & Honey Mushrooms (v) (vga)

Toasted Sourdough Bread

Chicken, Liver, Mushroom

& Maderia Pate (gfa)

Toasted Bread | Spicy Cranberry Chutney

Prawns in Filo Pastry

Marie Rose Sauce

Main Meals

Maple Syrup & Orange Marinated Turkey /

Slow Roasted Brisket of Beef / Roast Lamb (gfa)

Goose Fat Roasted Potatoes | Tenderstem Broccoli | Cauliflower Cheese | Honey Glazed Carrots | Honey Glazed Parsnips | Sprouts with Pancetta | Sage & Onion Stuffing | Yorkshire Pudding | Homemade Gravy

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 a Blanket

Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw | Cranberry Mayonnaise | Brioche Bun | Baby Gem

Beef Burger with Mature Welsh Cheddar, Bacon & Pig in a Blanket

Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw | Cranberry Mayonnaise | Tomato | Baby Gem | Caramelised Onion | Brioche Bun

The Vegan Burger (v) (vg)

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 Christmas 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

Christmas Dinner Menu

18th November 2025 – 30th December 2025

Tuesday to Saturday 3pm till 11pm

Christmas Eve 12pm till 6pm

Excludes Christmas Day



Starters

Spiced Parsnip & Honey Soup (v)

Olive Bread

Melon & Parma Ham Salad (gf) (va) (gfa)

Pomegranate Dressing | Baby Gem |

Tomato | Spring Onion | Cucumber

Panko Breaded Calamari

Homemade Tartar Sauce

Garlic & Honey Mushrooms (v) (vga)

Toasted Sourdough Bread

Chicken, Liver, Mushroom

& Maderia Pate (gfa)

Toasted Bread | Spicy Cranberry Chutney

Tempura Battered Prawns

Marie Rose Sauce

Breaded Camembert with Roasted Beetroot (v) (gfa)

Lettuce | Crème Fraiche | Sultanas

Main Meals

Maple Syrup & Orange Marinated Turkey /

Slow Roasted Brisket of Beef / Roast Lamb (gfa)

Goose Fat Roasted Potatoes | Tenderstem Broccoli | Cauliflower Cheese | Honey Glazed Carrots | Honey Glazed Parsnips | Sprouts with Pancetta | Sage & Onion Stuffing | Yorkshire Pudding | Homemade Gravy

Apricot & Cranberry Nut Roast (v) (vga)

Roasted Potatoes | Tenderstem Broccoli | Cauliflower Cheese | Honey Glazed Carrots | Sprouts | Honey Glazed Parsnips | Sage & Onion Stuffing | Yorkshire Pudding | Homemade Gravy

Fillet of Halibut & King Prawns (gf)

Crushed Garlic & Parmesan New Potatoes | Tenderstem Broccoli | Tomato Red Pepper & Caper Sauce

Chicken Supreme with Mushroom Sauce

Sauteed Potatoes | Honey Glazed Carrots | Tenderstem Broccoli

8oz Centre - Cut Fillet Steak (gfa)

Portobello Mushroom | Grilled Tomato | Skin on Rosemary Salted Fries
(£12 Supplement)

10oz Sirloin Steak (gfa)

Portobello Mushroom | Grilled Tomato | Skin on Rosemary Salted Fries
(£10 Supplement)

Roasted Lamb Rump (gf)

Mature Cheddar Cheese Mash Potato | Mint & Balsamic Vinegar Jus |
Honey Glazed Carrot | Parsnip Crisps

Chicken & Chorizo Spaghetti

Chilli | Tomato | Garlic

Turkey Burger with Sage & Onion Stuffing, Brie & Pig in a Blanket

Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw | Cranberry Mayonnaise |
Brioche Bun | Baby Gem

Beef Burger with Mature Welsh Cheddar, Bacon & Pig in a Blanket

Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw | Cranberry Mayonnaise |
Brioche Bun | Tomato | Baby Gem | Onion

The Vegan Burger (v) (vg)

Vegan Cheese | Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw | Toasted Vegan Bun |
Cranberry Mayonnaise | Baby Gem | Tomato | Onion

Orzo Pasta (v) (vg)

Aubergine | Courgettes | Red Onions | Peppers | Chillies | Baby Spinach | Napoli Sauce

Dessert

Gingerbread Cheesecake (v) (gf)

Honeycomb Ice Cream

Black Cherry & Dark Chocolate

Eton Mess (v) (gf)

Homemade Meringue | Vanilla Ice Cream

Welsh Made Christmas Pudding (v)

Brandy Sauce

Christmas Mince Pie Crowns

Clotted Cream

Apple & Toffee Torte (vga) (gf)

Vanilla Ice Cream

White Chocolate & Raspberry

Crème Brûlée (v)

Ginger Shortbread

Homemade Sticky Toffee Pudding (v)

Crème Anglaise / Vanilla Ice Cream

Chocolate & Orange Brownie (v) (gf)

Honeycomb Ice Cream

Three Scoops of Luxury Ice Cream (v) (gf)

Vanilla / Chocolate / Strawberry /

Honeycomb

Christmas Bottomless Prosecco Brunch

Tuesday to Saturday 11am till 4pm

1.5hrs Free Flowing Prosecco or Gin & Elderflower

Sparkling (Non Alcoholic Sparkling Available)



First Course

Maple Syrup & Orange Turkey Ciabatta

Cranberry Sauce | Sage & Onion Stuffing | Gravy | Skin on Rosemary Salted Fries

Brie, Cranberry & Bacon Ciabatta

Skin on Rosemary Salted Fries

Turkey Burger with Sage & Onion Stuffing, Brie and Pig in a Blanket

Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw | Cranberry Mayonnaise |
Brioche Bun | Baby Gem

The Vegan Burger (gfa)

Vegan Cheese | Skin on Rosemary Salted Fries | Spicy Chilli Coleslaw | Toasted Vegan Bun |
Cranberry Mayonnaise | Baby Gem | Tomato | Onion

Spanish Breakfast

Chorizo & Potato Bravas | Crushed Avocado with Fresh Chilli | Sourdough Toast |
Chilli Beans | Fried Eggs with Paprika

Second Course

Buttermilk Pancakes (v)

Winter Berries | Chantilly Cream | Maple Syrup

Belgian Waffles (v)

Vanilla Ice Cream | Maple Syrup | Chocolate Sauce

Chocolate & Orange Brownie (v) (gf)

Honeycomb Ice Cream

Christmas Mince Pie Crowns

Clotted Cream



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