

Christmas Bottomless Brunch

1.5hrs of Bottomless Prosecco
/ Rose Prosecco / Gin & Tonic /
Pink Gin & Tonic / Sparkling
Cosmopolitan

Tuesday to Saturday
11am till 4pm
16th November to 31st December

**Two Courses
from 39.95**

First Course

Bistro Steak Frites (gfa)

6oz Welsh Sirloin | Julienne Fries | Topped with Peppercorn & Brandy Sauce

Beef Pappardelle (gfa)

Ragu Sauce | Parmesan Flakes

Porcini Mushroom & Truffle Pappardelle (v) (gfa)

Cream Sauce | Parmesan Flakes

Maple & Orange Roast Turkey & Cranberry Ciabatta

Sage & Onion Stuffing | Homemade Gravy | Julienne Fries

Brie, Bacon & Cranberry Ciabatta

Julienne Fries

Brisket Beef | Fried Onions | Horseradish Ciabatta

Homemade Gravy | Julienne Fries

Mozzarella with Tomato & Pesto Ciabatta (v)

Rocket | Julienne Fries

Oumph Vegan Burger (v) (vg) (gfa)

Toasted Bun | Vegan Cheese | Mushroom | Vegan Mayo | Winter Coleslaw |
Julienne Fries

Butternut Squash Risotto (v) (vga) (gfa)

Roasted Pinenuts | Crispy Sage | Crumbled Goats Cheese

The
Brook
BISTRO

Christmas Bottomless Brunch



Second Course

Christmas Pudding (v) (vga)

Brandy Sauce

Chocolate & Salted Caramel Brownie (v) (gf)

Clotted Cream Vanilla Ice Cream

Mince Pie Crowns (v)

Clotted Cream

Chocolate Orange Tart (v) (vg) (gf)

Vegan Vanilla Ice Cream

Buttermilk Pancakes (v)

Winter Berries | Chantilly Cream | Maple Syrup |

Chocolate Sauces

**The
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BISTRO

If you have any food intolerances or allergies, please bring this to the attention of your server.
(gf) gluten free | (gfa) gluten free available (v) vegetarian | (vg) vegan | (vga) vegan available
| (n) contains nuts. 10% Optional Service Charge