

Christmas Dinner at the Brook Bistro

The Brook BISTRO

Tuesday to Saturday
3pm till 9pm
Christmas Eve - 12pm - 5pm

Two Courses from 35.95
Three from Courses 45.95

Starters

Mushroom & Chestnut Soup (v) (gfa) (n) Potato Roll | Truffle Butter

Tomatoes & Red Pepper Bruschetta (v) (vg) (gf) Pesto | Balsamic Glaze | Toasted Sourdough

Breaded Goats Cheese & Beetroot Salad (v)

Crème Fraiche | Cucumber | Baby Gem Lettuce | Tomato | Spring Onion

Chicken Skewers (n) Satay Sauce

Duck & Chicken Liver Parfait (gfa) Brioche Toast | Spicy Cranberry Chutney

Pan Fried Scallops (gf) Butternut Squash Puree | Fresh Cranberries | Crispy Sage (5 Supplement)

Blue Cheese Rarebit & Mushrooms (v) (gfa) Brioche Toast

Panko Breaded Calamari Homemade Tartar Sauce

Main Course

Maple Syrup & Orange Glazed Turkey (gfa)

Goose Fat Roast Potatoes | Honey Glazed Carrots & Parsnips | Red Cabbage | Cauliflower Cheese | Brussel Sprouts | Homemade Yorkshire Pudding | Pigs in Blankets | Homemade Gravy | Sage & Onion Stuffing

Slow Cooked Beef Brisket (gfa)

Goose Fat Roast Potatoes | Honey Glazed Carrots & Parsnips | Red Cabbage | Cauliflower Cheese | Brussel Sprouts | Homemade Yorkshire Pudding | Pigs in Blankets | Homemade Gravy | Sage & Onion Stuffing

Apricot & Cranberry Nut Roast (v)

Roast Potatoes | Honey Glazed Carrots & Parsnips | Red Cabbage | Cauliflower Cheese | Brussel Sprouts | Homemade Yorkshire Pudding | Homemade Gravy | Sage & Onion Stuffing

Fillet Halibut with Prawns & Prosecco Cream Sauce (gf)

Roasted New Potatoes | Buttered Greens

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

Toasted Bun | Vegan Cheese | Mushroom | Vegan Mayo | Winter Coleslaw | Rosemary Skin on Fries

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

Roasted Pinenuts | Crispy Sage | Crumbled Goats Cheese

Beef Pappardelle (gfa)

Ragu Sauce | Parmesan Flakes

Porcini Mushroom & Truffle Pappardelle (v) (gfa)

Cream Sauce | Parmesan Flakes

Roast Chicken, Brie & Cranberry (gf)

Wrapped in Smoked Bacon | Buttered Greens | Roasted New Potatoes

10oz Welsh Sirloin Steak (gfa) (10 Supplement)

Skin on Fries | Buttered Greens | Peppercorn Sauce

8oz Welsh Fillet Steak (gfa) (12 Supplement)

Skin on Fries | Buttered Greens | Peppercorn Sauce

Desserts

Sticky Toffee Pudding (v)

Crème Anglaise | Toffee Sauce

Christmas Pudding (v) (vga)

Brandy Sauce

Vanilla & Raspberry

Poached Pear (v) (gf)

Crème Anglaise

Chocolate & Salted

Caramel Brownie (v) (gf)

Clotted Cream Vanilla Ice Cream | Caramel Sauce

Baileys & White Chocolate

Crème Brûlée (v) (gf)

Biscotti Biscuit

Winter Berry Eton

Mess Sundae (v)

Chantilly Cream | Couils | Homemade Meringue | Clotted Cream Vanilla Ice Cream

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

Vegan Vanilla Ice Cream

Mince Pie Crowns (v)

Clotted Cream

£10 deposit to be taken when booking.

(Non refundable if cancelled with less than 72 hours notice)

Pre orders for parties of 6 or more need to be with us 5 days before your reservation.

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