

# Christmas Lunch at the Brook Bistro

## The Brook BISTRO

Tuesday to Saturday  
12pm till 2.45pm  
Sunday - 12pm - 6pm  
(Excludes Christmas Eve & Christmas Day)

**Two Courses from 24.95**  
**Three from Courses 34.95**

### Starters

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

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

**Apple & Pear Salad** (v) Crème Fraiche | Cucumber | Baby Gem Lettuce | Tomato | Spring Onion | Raisin

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

**Hot Honey & Garlic Buttered Mushrooms** (v) (gfa) Toasted Sourdough

**Filo Pastry Wrapped Prawns** Marie Rose Sauce

**Chicken Skewers** (n) Satay Sauce (4 Supplement)

### 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 | Homemade Yorkshire Pudding | Homemade Gravy

**Fillet of Maple & Soy Marinated Salmon** (5 Supplement)

Roasted New Potatoes | Buttered Greens | Capers, Tomato & Red Pepper Sauce

**Brisket Beef Burger** (gfa)

Toasted Brioche Bun | Mature Welsh Cheddar | Mayonnaise | Bacon Jam | Pig in Blanket | Winter Coleslaw | Rosemary Salted Skin on Fries

**Buttermilk Chicken Burger** (gfa)

Tosted Brioche Bun | Brie | Cranberry | Pig in Blanket | Winter Coleslaw | Rosemary Salted Skin on Fries

**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

**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

**Chocolate & Salted**

**Caramel Brownie** (v) (gf)

Clotted Cream Vanilla Ice Cream | Caramel Sauce

**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