



CHRISTMAS DAY

A glass of Tempio Prosecco DOC on arrival

Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Lobster & Devon crab ravioli, samphire, toasted hazelnuts, brown shrimp butter
 - Juniper & coriander crusted venison carpaccio, Lincolnshire Poacher, pistachios, figs, rocket
 - Toasted brioche, wild mushrooms, Driftwood smoked goat's cheese, truffle honey (v)
 - Smoked duck breast, orange & watercress salad

Mains

- All mains served with goose fat roast potatoes & honey roasted parsnips to share*
- Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots
 - Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms
 - Hampshire venison Wellington, Jerusalem artichoke purée, roast chicory & chestnut crumble
 - Wild mushroom, butternut squash & pearl barley risotto, cavolo nero & chestnuts (v)
 - Hampshire pheasant breast, croquette, pear, parsnip & red cabbage salad

Puddings

- Christmas pudding, brandy butter ice cream
 - Apple, fig & chestnut crumble, custard
- Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread
 - Spiced orange & cranberry syllabub (v)
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £75.00 Child £37.50

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

BROOKGREENHOTEL.CO.UK

CHRISTMAS

2020