



The Brookmill

CHRISTMAS FAYRE MENU

TO START:

- ~Wild mushroom soup, truffle oil & warm bread roll~
- ~Duck & fig terrine, toasted sourdough & a fig chutney~
- ~Smoked salmon, celeriac remoulade, crostinis~
- ~Butternut squash & sage ravioli (vg)~

MAINS:

- ~Traditional roast turkey, sage & herb stuffing, pigs in blankets, seasonal vegetables and roast potatoes~
- ~Slow cooked beef cheek, mashed potato, green beans & a rich red wine gravy~
- ~Herb crusted cod loin, lobster bisque, champ potatoes & greens~
- ~The Oumph! roast dinner, sage & herb stuffing, seasonal vegetables & roast potatoes (vg)~

TO FINISH:

- ~Christmas pudding(vg), brandy sauce~
- ~Chocolate cheesecake, kirsch cherries (gf)~
- ~Clementine & pomegranate pudding, crème fraiche~
- ~Selection of cheese: camembert, cheddar, stilton, sourdough crostinis & sticky fig chutney~