

# Festive MENU

2 courses £26 / 3 courses £32



THE BROOKMILL  
PUB & KITCHEN

## LET'S BEGIN

**Spiced butternut squash & coconut soup (VGN)\***

served with toasted baguette

**Chicken, pancetta & apricot terrine**

served with caramelised red onion & sourdough crostini

**Mini salmon fishcakes**

served with tartare sauce

**Aubergine parmigiana ravioli (VGN / GF)**

served with a roasted red pepper & tomato sauce, with a spinach dressing

## THE MAIN EVENT

**Traditional roast turkey\***

served with roast potatoes, maple glazed carrots & parsnips, Brussels sprouts, pigs in blankets, stuffing, gravy & cranberry sauce

**Slow cooked beef cheek (GF)**

served with creamy mashed potatoes, fine green beans & a red wine gravy (£2 supplement)

**Pan fried sea bream (GF)**

served with crushed new potatoes, Tenderstem broccoli & a saffron cream sauce

**Sweet potato & red onion marmalade seeded tarte (VGN / GF)**

served with roast potatoes, maple glazed carrots & parsnips, Brussels sprouts & gravy

## TO CONCLUDE

**Christmas pudding**

served with brandy sauce or custard - (VGN option on request)

**Black Forest chocolate torte (VGN / GF)**

served with a cherry brandy sauce

**Apple & pear crumble\***

served with custard or vanilla ice cream

**Cheese board\***

Stilton, Brie & Mature Cheddar served with an apple & date tamarind, celery, grapes & crostini (£2 supplement)



\*Can be made Gluten Free

Ask us about child options/prices