BROCKHOLES

CHRISTMAS MENU

£19.95 2 COURSE
£25.95 3 COURSE
PRIVATE ROOM HIRE
£300

Menu can be made gluten free on request

STARTERS

Celery soup, parmesan croutons

Duck liver pate, pickled gherkins, beetroot jelly, Melba toast

Smoked salmon terrine, ribboned cucumber, horseradish cream, toasted sourdough

Chicory tart, walnut and pear salad, deep-fried blue cheese (v)

Cauliflower and broccoli fritters, caper and parsley dip, sundried tomato pesto (ve)

MAIN COURSE

Turkey ballotine, spinach wrapped in Parma ham, braised baby gems, baby carrots, potato rosti and thyme jus

Pan-fried duck breast, duck fat roast potatoes, parsnip puree, creamed cabbage and thyme, spiced orange and cranberry sauce

Baked seabass, baby roasted potatoes, braised Brussel sprouts, vine tomatoes, dill cream sauce

Brie, leek and mushroom en croûte, chive mash potato, carrot and swede gratin, roasted onion and chestnut sauce (v)

Pine nut, lentil and fresh herb stuffed aubergine, rich tomato and garlic sauce (ve)

DESSERT

Chocolate and caramel tart, hazelnuts, vanilla ice cream

Clementine cheesecake, chocolate sauce

Ice cream bombes, gingernut biscuit base

Cranberry and pear crumble, almond milk and maple syrup custard (ve)