

Christmas Lunch Menu

18th November 2024 – 22nd December 2024

Tuesday to Saturday 12pm till 2.30pm

Sunday 12pm till 4pm



Starters

Roasted Parsnip & Honey Soup (vga) (v) (gfa)

Potato Roll | Sea Salted Butter

Apple & Pear Salad (vga) (v) (gf)

Mixed Leaves | Sultanas | Tomato | Cucumber | Peppers | Crème Fraiche

Panko Breaded Goats Cheese (v)

Caramelised Onion | Tomato & Chilli Chutney | Beetroot Puree

Panko Breaded Calamari

Homemade Tartar Sauce

Chicken Liver Pate (gfa)

Tomato & Chilli Chutney | Toasted Crostini

Main Course

Maple Syrup & Orange Marinated Roasted Turkey

Goose Fat Roast Potatoes | Brussel Sprouts | Honey Glazed Carrot & Parsnips |
Homemade Yorkshire Pudding | Three Cheese Cauliflower |
Sage & Onion Stuffing | Homemade Gravy

Slow Roasted Brisket of Beef

Goose Fat Roast Potatoes | Brussel Sprouts | Honey Glazed Carrot & Parsnips |
Homemade Yorkshire Pudding | Three Cheese Cauliflower |
Sage & Onion Stuffing | Homemade Gravy

Homemade Glamorgan Sausages (v)

Roast Potatoes | Brussel Sprouts | Honey Glazed Carrot & Parsnips |
Homemade Yorkshire Pudding | Three Cheese Cauliflower | Homemade Gravy

Homemade Nut Roast (vga) (v)

Roast Potatoes | Brussel Sprouts | Honey Glazed Carrot & Parsnip |
Homemade Yorkshire Pudding | Three Cheese Cauliflower | Homemade Gravy

Roasted Beetroot Risotto (vga) (v) (gf)

Crumbled Feta | Beetroot Puree | Tender Stem Broccoli

The Brook Bistro

Spiced – Smothered Hasselback Squash (vga) (v) (gf)

Ricotta | Tomato & Chilli Sauce | Sweet Potato Fries

Panko Breaded Chicken Burger

Melted Brie | Cranberry | Challah Bun | Skin on Rosemary Salted Fries | Winter Slaw

Mature Cheddar & Smoked Bacon Beef Burger

Skin on Rosemary Salted Fries | Winter Slaw

10oz Welsh Sirloin Steak with Black Pepper & Brandy Sauce (gfa)

Skin on Rosemary Salted Fries | Mushroom | Tomato

(£8 Supplement)

8oz Welsh Centre - Cut Fillet Steak with Black Pepper & Truffle Sauce (gfa)

Skin on Rosemary Fries | Mushroom | Tomato

(£10 Supplement)

Fillet of Salmon Marinated in Lemon & Honey (gf)

Hollandaise & Chive Sauce | Goose Fat Roast Potatoes | Tender Stem Broccoli

Desserts

Baileys & White Chocolate Cheesecake (v)

Froche Rocher Gelato | Chocolate Soil

Vanilla & Caramel Tart (gf) (vg) (v)

Grated Orange | Orange Coulis | Clotted Cream

Shortcrust Mince Crowns

Clotted Cream

Traditional Christmas Pudding (v)

Brandy Sauce

Homemade Sticky Toffee Pudding (v)

Double Cream / Vanilla Custard / Sticky Toffee Gelato

Chocolate Fondant (v)

Double Cream / Vanilla Custard / Vanilla Gelato

Two Scoops of Gelato

Vanilla / Strawberry / Chocolate / Froche Rocher / Cherry Amarena / Sticky Toffee

The Cheeseboard (v)

Black Bomber Cheddar | Red Devil Cheese | Perl Wen | Perl Las | Crackers |

Grapes | Chilli & Tomato Chutney

(£5 Supplement)

The Brook Bistro