



BARNHAM BROOM

FESTIVE DINNER MENU 2019

Two courses from £19.95 | Three courses from £22.95

Cream of roasted parsnip and apple soup
lightly spiced yoghurt, fresh parsley

Ham hock and smoked chicken terrine
house chutney, celeriac remoulade, toasted brioche, herb leaves

Smoked peppered mackerel
pickled beetroot, watercress, radish and apple salad, salsa verde

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Roast Norfolk bronze turkey
*sage and chestnut stuffing, pigs in blankets, château roast potatoes,
honey and rosemary roasted parsnips and carrots, sautéed Brussels sprouts,
red wine jus, cranberry compote*

Baked fillet of salmon
herb crushed potatoes, tenderstem broccoli, green beans, beurre blanc sauce

Goats' cheese and caramelised red onion puff pastry tart
cranberry compote, peppery rocket mixed salad, aged balsamic

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Traditional Christmas pudding
brandy sauce

Rich chocolate nemesis
orange mascarpone, honeycomb

Bailey's cheesecake
coffee crème Chantilly, caramel sauce

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Coffee