

# BRASSERIE

AT BARNHAM BROOM

## CHRISTMAS DAY FOUR COURSE LUNCH MENU 2020

Roasted vine tomato & red pepper soup  
*swirl of basil oil*

Ham hock & smoked chicken terrine  
*toasted brioche, onion and cranberry chutney, celeriac remoulade*

Homemade beetroot cured gravadlax  
*apple salad, orange dressing*

Baked honey & thyme camembert wedges  
*port and cranberry compote, herb leaves, aged balsamic*

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Gin & tonic sorbet

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Roast Norfolk bronze turkey  
*sage and chestnut stuffing, pigs in blankets, goose fat chateau roast potatoes, honey, garlic and rosemary  
roasted root vegetables, sautéed brussels sprouts, red wine and cranberry jus*

Roasted rib of beef  
*Yorkshire pudding, goose fat chateau roast potatoes, honey, garlic and rosemary roasted root vegetables,  
creamed truffle savoy cabbage, braised red cabbage, port jus*

Pan fried seabass  
*parmentier potatoes, wild mushrooms, almond sautéed broccoli, lemon and chardonnay beurre blanc*

Stuffed baked aubergine  
*rice, black beans, corn, mushroom, glazed with vegan cheese  
herb leaf salad and tomato salsa*

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Traditional Christmas pudding  
*brandy sauce*

Vegan winter berry Eton mess  
*coconut cream*

Chocolate yule tide roulade  
*Baileys cream, winter berries*

Farmhouse cheese  
*crackers, apple, chutney*

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Coffee & petit fours