



# BARNHAM BROOM

## CHRISTMAS DAY THREE 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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Roast Norfolk bronze turkey  
*sage and chestnut stuffing, pigs in blankets, goose fat château roast potatoes, sautéed brussels sprouts, red wine and cranberry jus*

Roasted rib of beef  
*Yorkshire pudding, goose fat château roast potatoes, port jus*

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

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

All mains are served with a side of fresh vegetables, cauliflower & broccoli cheese

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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