

BRASSERIE

AT BARNHAM BROOM

CHRISTMAS DAY 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

...

Gin & tonic sorbet

...

Roast Norfolk bronze turkey
sage and chestnut stuffing, pigs in blankets, goose fat château 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 château 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

...

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

...

Coffee & petit fours