

**BROOKS**  
RESTAURANT

# *Christmas*

## STARTERS

Cream of Parsnip and Butternut Squash Soup with Crispy Croutons and Curry Oil

Pressed Ham Hock Terrine with Pea Shoots, Cornichons and Pickled Beetroots

Individual Deep-fried Camembert Cheese with Cumberland Sauce and Winter Leaves

Traditional North Sea Prawn Cocktail with Gem Lettuce, Marie Rose Sauce and Lemon

## MAINS

Roasted Surrey (Conisbee) Turkey with Traditional Accompaniments Game Chips and Roast Gravy

Pan Fried Fillet of Salmon with Chorizo, Mussels and Saffron Cream

Risotto of Jerusalem Artichoke and Broad Beans with Parmesan Crisps and Chive Oil

Braised Beef Steak with Creamed Potato, Red Wine and Vegetable Crisps

All of the above will be served with:

Little nutty Roast Potatoes with Sea Salt, Rosemary and Cracked Pepper  
Glazed Chantenay Carrots, Button Sprouts with Chestnuts

## FESTIVE DESSERTS

Traditional Christmas pudding served with Brandy Sauce and Rum Butter

Chocolate Orange Cheesecake with a Caramel Orange and Mint Salad

Selection of Farmhouse Cheeses with Celery, Figs and Grapes

Coffee, Tea and Mince Pies

£29.95 per person