



Brouge Christmas Day Menu 2016

Three course set menu £69.95 per person; Children under 12 £34.95

Times available: 12pm until 2:30pm or 2:45/3pm until 5:30pm

Bucks fizz or orange juice for children on arrival

Starters

Cream of mushroom and Madeira port soup with garlic crouton and fresh bread

Beetroot carpaccio with brie fritters, fig balsamic reduction and cranberry

Smoked salmon and crab meat, avocado, pink grapefruit and herb vinaigrette

Duck and wild mushroom risotto

Mussels a la Provençal with fresh bread

Mains

Pan roasted duck breast with potato rosti, pancetta beans and berry sauce

Sweet potato, spinach and field mushroom wellington with cauliflower puree & creamy red pepper sauce

Pan fried cod fillet with smoked salmon potato cake, dill and caper hollandaise

Carvery

Roast Surrey Farm beef served with all the trimmings

Roast Norfolk turkey served with all the trimmings

Carvery trimmings:

Honey roasted parsnips and carrots

Brussel sprouts

Roast Maris Piper potatoes

Cranberry sauce

Yorkshire pudding

Pigs in blanket

Desserts

White chocolate & Baileys cheesecake served with raspberry coulis

Chocolate brownie with vanilla ice cream and chocolate sauce

Christmas pudding served with brandy sauce

Winterberry and apple crumble with warm custard

Belgian strawberry waffle with whipped cream, fresh strawberries and raspberry sauce

Bookings highly recommended.

Service is left at your discretion on Christmas Day

The deposit required to confirm your booking is the total price of the food, so on the day you'll only have to pay for drinks.

New Year's Eve Party: Theme – Disney World. Free entry until 2am. Selected version of our a la carte menu, 2 sittings 5-8pm (then bar area) and 8:30-late. Kids Disco 6-8pm, live music and entertainment 8-12, **fireworks** at midnight, dance/disco 12-2am.

Merry Christmas and Happy New Year