

Brouge Christmas Day Menu 2017

Three course set menu £69.95 per person; Children under 12 £34.95; Children under 7 – Order from Kids Menu Times available: 12pm until 2:30pm or 2:45/3pm until 5:30pm

Bucks fizz or orange juice for children on arrival

Starters

Roasted chestnut and pumpkin soup with parmesan croutons and fresh bread

Fan of melons with raspberry coulis and fresh raspberries

Prawns, crab and avocado filo cups with chilli and lime dressing

Goose foie gras parfait with Madeira jelly, fig and apple chutney and pumpernickel bread

Mains

Roast Norfolk turkey with Yorkshire pudding, roast potatoes, pork stuffing, pigs in blanket, Brussels sprouts, roasted vegetables and cranberry sauce

Roast Surrey Farm beef with Yorkshire pudding, roast potatoes, pork stuffing, pigs in blanket, Brussels sprouts, roasted vegetables and cranberry sauce

Sea Trout with sautéed mustard new potatoes, savoy cabbage, creamy clams and broad beans Loin of Scotch lamb in herb & mustard crust on a bed of spinach, scallion new potatoes & wild berry jus

Mushroom, squash and spinach wellington with vegetable gravy and roasted potatoes

Desserts

White chocolate & Baileys cheesecake served with raspberry coulis

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

A preorder will be required for all Christmas Day bookings for adults and children

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.

Merry Christmas and Happy New Year

New Year's Eve Beach Party: Free entry all evening, Kids Disco 5-7pm, live music entertainment from 9pm, <u>fireworks</u> at midnight, dance until 2am. Selected a la carte menu, 2 sittings 5-8pm, 8:30pm-2am – bookings to dine highly recommended or join us at the bar.

BROUGE Christmas Day Preorder Form

Please write the Names of the Guests and Name of Booking: Date of Party: 25 th December				Tel: Time of Party: 12pm / 3pm						Email: Number of Guests:				
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		Soup	Melons	Prawn filo cups	Goose foie gras	Turkey	Beef	Sea Trout	Loin of Lamb	Wellingto n	Cheeseca ke	Xmas Pudding	Apple crumble	Waffles