The Brasserie
at Barnham Broom

FESTIVE LUNCH MENU

2 courses £30.95 | 3 courses £37.95

STARTERS

Chestnut, butternut squash & apple soup, soured cream & toasted seeds *(v, avail pb, gf)*

Chicken & apricot terrine, plum & apple chutney, toast *(avail gf)*

Smoked trout & horseradish pâté, citrus, fennel & apple salad, toast *(avail gf)*

Baron Bigod brie, malt loaf, pear & chicory salad, clementine & cranberry chutney *(v)*

MAINS

Turkey ballotine with stuffing, wrapped in bacon, pig in blanket, roast potatoes, carrots & parsnips, brussel sprouts & gravy

Slow cooked braised beef in a red wine & port jus, potato gratin, buttered carrot with star anis, green beans *(gf)*

Mushroom & Stilton Wellington, roast potatoes, carrots, brussel sprouts & gravy *(v)*

Roast supreme of salmon, potato gratin, green beans, roasted cherry tomatoes, white wine & cream sauce *(gf)*

DESSERTS

Chocolate & orange brownie, whipped vanilla clotted cream (v, gf)

New York baked vanilla cheesecake, mulled wine & winter berry compote (pb, gf)

Traditional Christmas pudding with brandy sauce (v, avail pb)

Binham Blue & Norfolk Dapple cheeses, celery, nigella & pear chutney, seeded sourdough crackers (v)

(v) VEGETARIAN (pb) PLANT BASED (gf) GLUTEN FREE
Can be catered for most dietary needs, discuss with a member of the team

Share your experience #BarnhamBroom