



Browston Hall Christmas Menu 2017

Starters;

Grilled goats Cheese, topped with a Cranberry dressing. Served on a bed of salad & ciabatta bread. V

Roasted local root vegetable soup, served with warm bread roll V

Chicken Liver Pate, served with a red onion Chutney, Melba toast & mixed leaves

Mains;

Our Chef will be delighted to carve you a selection of tender succulent meats from our delicious Carvery including Turkey, Pork, Beef & Gammon.

Add your own fresh vegetables, & enjoy a choice of traditional gravy and sauces.

OR

Chestnut, mushroom & leek Filo pastry parcel, topped with a stilton cheese sauce, served with roast & new potatoes, accompanied by seasonal vegetables V

OR

Nut & Cranberry loaf, served with new & roast potatoes, alongside seasonal vegetables V

Desserts;

Select a dessert from an array of choices which includes hot & cold found in our counter, all are served with cream, ice-cream or custard

OR

Christmas pudding topped with Brandy Sauce

Finished off with Coffee & Mince Pies

**Gluten free, Dairy free & Vegan Starters, Mains & Desserts available on request*

£55

*Under 12s £28.50 (3 Course Meal)
Highchairs free (Carvery & Ice cream)*

