



Christmas Day Lunch

Roasted Celeriac and Truffle Soup

*Topped with a parmesan croutes and chives,
served with a warm seeded bread roll*

Roulade of Game, Chestnuts and Herbs

Pickled fig puree, brioche melba croute and micro herbs

Prawn, Crayfish and Smoked Salmon Cocktail

*Bloody Mary rose sauce, little gem lettuce and cucumber
served with toasted granary bread*

Black Olive Tuille, Creamed Rosary Goats Cheese and Textures of Beetroot

served with micro sorrel and horseradish dressing

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## **Roast Turkey Carved from the Crown**

*Thyme butter roasted chateau potatoes, pigs in blankets,  
sautéed sprouts with chestnuts and a sage, cranberry and  
apricot stuffing, served with a rich roast gravy*

## **Butter Roasted Stone Bass Supreme**

*Poached langoustine's, lightly truffled pomme puree,  
sautéed salsify and spinach  
with a light lemon and chive bure blanc sauce*

## **Beef Fillet Wellington**

*Carrot and swede puree, charred chicory, garlic beignet,  
thyme potato gratin with a Malbec reduction*

## **Baked Root Vegetable and Cranberry Stuffed Kohlrabi**

*Roasted hazelnuts and pomegranate,  
cauliflower puree served with a roasted vegetable jus*

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Traditional Christmas Pudding with Brandy Sauce

Rum butter and red currants

Clementine Trifle

*Macerated segments, ginger gin-soaked pecan sponge,
set vanilla custard, orange jelly, gingernut crumb*

Trio of Chocolate

*Dark mousse, milk fondant and white fudge served
with a shortbread tuille, crème fraiche and candid pistachio*

Selection of Fine Cheese

*Barbers cheddar, Isle of Wight blue and Tunworth
Served with artisan biscuits, celery, grapes
and a spiced winter chutney*

Tea, Coffee & Petit Fours

£95.00 per person

PRIVATE DINING AVAILABLE

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