



THE WESTBROOK

Tel: 01380 850418 www.westbrookbromham.co.uk

£150 per person

Christmas Day Menu

Bucks Fizz & Canapes on Arrival

Starters

Creamy Smoked Haddock & Potato Soup

Or Leek & Potato Soup (v) or (vg)

Served with fresh crusty bread.

Smooth Homemade Duck Parfait

served with salad, toast & homemade fruit chutney.

King Prawn and Smoked Salmon Mousse

Layers of Smoked Salmon mousse and King Prawns wrapped in Smoked Salmon served with warm bread and delicate leaves.

Trio of Melon Balls

Honeydew, cantaloupe and galia melon balls topped with a 10 year old Tawny Port and served with Parma ham. Also available without Parma ham. (vg)

Sorbet

Strawberry & Champagne Sorbet.

Main Course

Traditional Free Range Roast Turkey

Free Range Bronze Turkey served with all the trimmings.

Beef Wellington

8oz Fillet Steak topped with homemade pate, mushroom duxelle and wrapped in puff pastry.

Rack of Lamb

Roasted and served medium-rare, with minted gravy.

Fillet of Dover Sole

Pan-fried fillet of Dover sole fresh from Cornwall served with melting Lemon Pepper and Dill Butter

Chestnut, Cranberry & Brie Wellington (v)

Roasted Chestnuts, fresh cranberries, mushrooms, puy lentils and brie encased in puff pastry, with a mushroom cream sauce.

**** All will be served with a selection of locally grown seasonal vegetables, roast and new potatoes ****

Desserts

West Country Christmas Pudding

West Country recipe, brandy, cider, spices and loads of fruit!!

Mandarin and Grand Marnier Cheesecake

Light vanilla cheesecake, topped with Mandarins marinated in Grand Marnier & served with cream

Toffee Apple Crumble

Served with lashings of custard

Warm Chocolate Fudge Cake

Warm fudge cake, topped with Marshfield Farm vanilla ice-cream

Cheese and Biscuits

Green's of Glastonbury Twanger Cheddar, Camembert, French Reblochon & Long Clawson Stilton served with grapes and fruit chutney

To Finish

Tea or Coffee and Handmade Chocolate Truffles

How to book your meal

Our Dining area will be festively decorated from the end of November.

Please telephone first to confirm availability of your required date and make a provisional booking, then complete the appropriate booking form and return at least 10 days before your party date.

A non-refundable deposit of £10 per person for the Christmas Menu and £50 per person for the Christmas Day Menu, is required 7 days from booking, this will secure your booking and be deducted from your final bill.

Payment in full for Christmas Day is required by the 17th December 2024. If you wish to pay your deposit by credit/debit card, this can be done in person or over the phone when you make your booking.

Please note, we do not accept cheques.

We look forward to seeing you during the Christmas period and wish you a Merry Christmas & Happy New Year.

Simply complete the booking form below and return at least 10 days prior to your party.

Christmas Day Menu Form																	
Name(s)																	
Smoked Haddock Soup																	
Leek & Potato (v)or (vg)																	
King Prawn & Smoked Salmon Mousse																	
Duck Parfait																	
Trio of Melon																	
Trio of Melon (vg) no Parma ham																	
Traditional Roast Turkey																	
Beef Wellington																	
Rack of Lamb																	
Dover Sole																	
Chestnut Wellington (vg)																	
Christmas Pudding																	
Mandarin Cheesecake																	
Toffee Apple Crumble																	
Chocolate Fudge Cake																	
Cheese & Biscuits																	

Party Name:	
Date/Time:	25 th December / 12.45 to eat
Contact Number:	