



THE WESTBROOK

Tel: 01380 850418 www.westbrookbromham.co.uk

Christmas Menu

Available from 20th November until 24th December inclusive

2 courses £35.00 per person • 3 courses £39.50 per person

STARTERS

Christmas Spiced Roasted Bromham Parsnip Velouté (vg available)

served with freshly baked bread rolls

Oak Smoked Salmon Mousse with King Prawns

served with delicate leaves & freshly baked brown bread rolls

Smooth Homemade Duck Parfait

served with warm crusty bread rolls and homemade fruit chutney

Smoked Haddock

freshly smoked Haddock, baked with leeks, cream & white wine, then topped with a Parmesan crust, served with toasted ciabatta

Creamy Bath Blue Cheese Mushrooms (v) (vg alternative available)

Button mushrooms, sauteed & served in a creamy Bath Blue Cheese Sauce, with freshly baked rolls

Baked Camembert (v)

Baked Camembert, served with toasted ciabatta with homemade cranberry, orange & port sauce

MAIN COURSE

Traditional Roast Turkey Breast

served with smoked bacon wrapped chipolata, pork, sage & onion stuffing & homemade port, orange & cranberry sauce

28 Day Aged Fillet Steak

28 day dry aged 6oz Fillet steak, served on one of our fantastic steak stones with a red wine, pancetta & bone marrow sauce with chunky chips

Venison and Cranberry Pie

short-crust pastry diced venison pie in a rich cranberry gravy

Fillet of Sea Bass

Served with Sauce Vierge (diced tomato, shallots, baby capers, lemon, basil, parsley & olive oil)

Cod Fillet

served with a warm lemon, King Prawn butter sauce

Pistachio Crusted Lamb Rump

roasted Lamb Rump served pink and topped with a Thyme & Pistachio crust, served with gravy

Christingle Pie (v)

roast parsnip, cheddar, leek & chestnut pie, served with a rich vegetable gravy

Christmas Wellington (vg)

Chestnut mushroom, puy lentil & sun blushed tomato encased in puff pastry & served with a rich vegetable jus

Fig & Cranberry Nut Roast (vg)

served with vegetarian gravy

** all will be served with a selection of locally grown seasonal vegetables, roast and new potatoes, unless stated otherwise**

DESSERTS

West Country Christmas Pudding (vg available)

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

Christmas Ice-cream Sundae

Christmas pudding pieces, brandy & clotted cream ice-cream, brandy sauce, brandy snap & topped with whipped cream

Christmas Cheesecake (vg available)

rich vanilla cheesecake topped with raspberries & blackberries & glazed with mulled wine, then smothered in cream

Warm Chocolate Fudge Cake (vg available)

served with vanilla ice-cream

Apple Crumble (vg available)

with sultanas and cinnamon served with lashings of custard

Festive Crème Brulee

orange, lemon & cinnamon crème brulee, served with homemade shortbread

Cheese and Biscuits

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

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 after the booking is made, 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 Menu Form																
2 courses £35.00 per person • 3 courses £39.50 per person																
Name(s)																
Roasted Bromham Parsnip Velouté																
Sm. Salmon and K. Prawns																
Smooth Duck Parfait																
Smoked Haddock																
Bath Blue Mushrooms																
Baked Camembert																
Traditional Roast Turkey																
Fillet Steak																
Venison Pie																
Sea Bass																
Cod Fillet																
Lamb Rump																
Christingle Pie (v)																
Christmas Wellington (vg)																
Fig & Cranberry Nut Roast (vg)																
Christmas Pudding																
Christmas Ice-cream Sundae																
Cheesecake																
Chocolate Fudge Cake																
Apple Crumble																
Festive Crème Brulee																
Cheese & Biscuits																

Party Name:	
Date/Time:	
Contact Number:	
Other Comments:	