

CHRISTMAS FEAST

STARTERS

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Smoked ham, orange and Sussex
Charmer croquettes, capers and
tarragon crème fraîche

MAINS

Crown of English Rose turkey,
pigs in blankets, goose fat roast
potatoes, honey roasted carrots
and parsnips, gravy, bread sauce,
Brussel tops and chestnuts

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

PUDDINGS

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble


Christmas pudding, spiced syrup,
brandy butter ice cream

Apple and quince crumble,
custard

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)

3 courses £35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 
Tables of 8 or more are subject to a discretionary service charge of 12.5%



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