



BROCKLEY HALL
BOUTIQUE HOTEL · SALT BURN



CHRISTMAS FAYRE DINNER MENU

STARTERS

Cream of Mushroom and Chestnut Soup, Sautéed Wild Mushrooms, Bread Roll

Crispy Chicken Goujons, Egg Noodles, Red Curry Sauce

Garlic and Shallot Deshelled King Prawns, Ciabatta Croute

Brie, Cranberry and Walnut Bruschetta, Rocket

MAIN COURSE

Turkey Breast, Roast Potatoes, Pigs in Blankets, Sage and Onion Stuffing

Medallions of Scottish Beef Fillet, Creamed Potato, Roast Carrot, Charred Brussel Sprouts, Red Wine Jus

Butternut Squash and Sage Parcel, Creamed Leeks, Roast Root Vegetables

Pan Roast Fillet of Salmon, Lemon and Dill Crushed Potato, Sautéed Samphire, Tender Stem Broccoli,

Warm Tartare Sauce

DESSERT

Home Made Christmas Pudding with Brandy Sauce

Honeycomb Cheesecake, Chocolate Sauce, Chocolate Cream

Vanilla Panna Cotta, Champagne Macerated Raspberries

Selection of Cheeses, Chutney, Crackers

Coffee and Petite Fours

Please Advise Your Server of any Allergies Dietary Requirements

2 Courses £39.95

3 Courses £44.95

Available 5pm-8:45 pm from Monday to Sunday

From Thursday 26th November until Wednesday 30th December

Booking Highly Recommended to Avoid Disappointment

Please advise your server of any allergies and dietary requirements