

Brook's

Chef's Selection Menu

£38pp / £45pp with desserts

The table will receive all the below dishes. All dishes are designed to share and will be served gradually to the middle of the table

Bites

Malt bread, marmite butter
Goat's cheese profiterole, truffle honey
Turkey & sage croqueta, cranberry & chilli jam

Small sharing plates

Trout gravadlax, horseradish sour cream, pickled cucumber, gherkins
Duck & chicken liver parfait, Armagnac & date jam, brioche
Twice baked Delice de Bourgogne soufflé, chicory jam, walnuts
Glazed ham hock, stilton & stout rarebit, homemade crumpet, piccalilli
Sprout, leek & tarragon fritters, crab mayonnaise
Salt baked beetroots & glazed carrots, ajo blanco, chestnuts
Sea trout, Jerusalem artichoke, baby onions & corn chowder
Crispy confit potato terrine, truffle cream
Game pie, root vegetable crisps, red currant jus
Sticky beef short rib, aligot, salsa verde, artichoke crisps

Sourdough bread served for the table

Desserts

Marmalade bread & butter pudding, spiced rum ice cream
Cherry, amaretto & chocolate tiramisu
Cheese plate, poached pear, malt loaf, biscuits, winter chutney