



The Brookfield Hotel

To Begin

Chefs soup of the day	£4.95
Local game terrine, grape chutney and toasted brioche	£7.15
Roasted red pepper and goats cheese stack finished with chilli and walnut dressing	£6.35
Seared smoked salmon, teriyaki dressing with winter leaves, lime crème fraîche	£7.45
Marinated feta cheese, sun blushed tomato and pine nut salad with paprika oil	£6.45

To Follow

Char grilled local sirloin steak, grilled flat mushroom and tomato, café de Paris butter with duck fat chips & watercress	£19.50
Pan-fried chicken supreme streaky bacon, vine cherry tomatoes potato cake with a sweet chilli and balsamic glaze	£15.50
Oven baked smoked haddock cooked in an egg, spinach and nutmeg sauce, new potatoes, fine beans and Chantenay carrots	£13.50
Duo of duck, confit leg and pan roasted breast, celeriac mash and fondant potato served with an orange and peppercorn sauce	£20.50
Potato gnocchi finished with sun dried tomato and white wine cream pine nuts and saffron oil	£11.95

To Finish

Chocolate chip and hazelnut cookie filled with clotted cream fresh strawberries and raspberries, white chocolate sauce	£5.75
Glazed Baileys crème brulée with shortbread	£5.75
Warm Chocolate brownie, vanilla ice cream	£5.75
Orange scented bread and butter pudding, vanilla custard & fruit coulis	£5.75
Selection of English cheeses, caramelised red onion and biscuits	£7.20
Filter coffee served with Green & Black's Organic Chocolates	£2.95