

Christmas Party Nights

Saturday 11th & 18th December

Leek & potato soup, smoked apple wood croute (V)

Chicken liver and juniper berry terrine
wrapped in pancetta, carrot and courgette ribbons,
ale chutney, melba toast

Saute of chestnut mushrooms, garlic and herb cream,
served on brioche, crispy leeks (V)

Smoked salmon ribbon, salmon mousse,
salsa verde, lemon

Paupiette of turkey,
stuffed with chestnut and sage seasoning,
wrapped in smoked bacon, meat stock gravy

Roast leg of lamb, fan of poached minted pear,
red wine and mint sauce

Slow braised venison bourguignon,
finished with herb dumplings

Loin of Cod, smothered in a white wine,
dijon and parsley mornay

Roasted mediteranean vegetable tart,
topped with cous cous baked pepper,
with a tomato neopolitana sauce (V)

Christmas pudding and brandy sauce

White chocolate cheesecake, raspberry sorbet,
brandy snap basket, white chocolate sauce

Sticky toffee and walnut pudding,
butterscotch sauce

A Platter of Continental cheese,
with celery and biscuits (£1.50 supplement)

Coffee and Mince Pies

Followed by disco until 1am

£29.95



Turkey and Tinsel

Motown Night

Wednesday 8th December

Christmas carvery

Roast silverside of beef

Roast Turkey

Honey glazed ham

or

Pumpkin and Chestnut Roast

(from the kitchen)

Served with a selection of vegetables and potatoes, seasoning and Yorkshire puddings

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Christmas pudding

or

Festive pavlova

Price includes 2 courses,

live entertainment from Andrew Randell

&

Christmas Crackers

£15.95

**Book now to avoid disappointment
please contact the hotel reception on
01335 350278 or all@bentleybrookinn.co.uk**

CHRISTMAS TREES AVAILABLE!

Nordman fir trees 4ft-8ft

**Pre-order now or on sale from
Wednesday 1st December!!**

