



Chef Tim

Chef Jon

## Delivery or Collection Ordering

By Phone - 01243 373363 or by email  
bookings@brookfieldhotel.co.uk  
Advance booking is advisable

### THE MENUS FOR SUNDAY LUNCH

From 12noon to 2.30pm

**31<sup>st</sup> January** – Roast Sirloin of Beef, Yorkshire pudding, Savoy cabbage, mashed carrot, cauliflower cheese, roasted potatoes and gravy

Lemon Meringue Pie

**7<sup>th</sup> February** – Roast Loin of Pork, apple sauce, crackling, roast parsnip & carrot, leeks, cauliflower cheese, roasted potatoes & gravy

Citrus Cheesecake with a berry compote

**14<sup>th</sup> February** – Roasted Chicken Breast, bread sauce, chipolata sausage, peas, cauliflower cheese, mashed carrot & swede, roasted potatoes & gravy  
Warm Chocolate Brownie, chocolate sauce and clotted cream

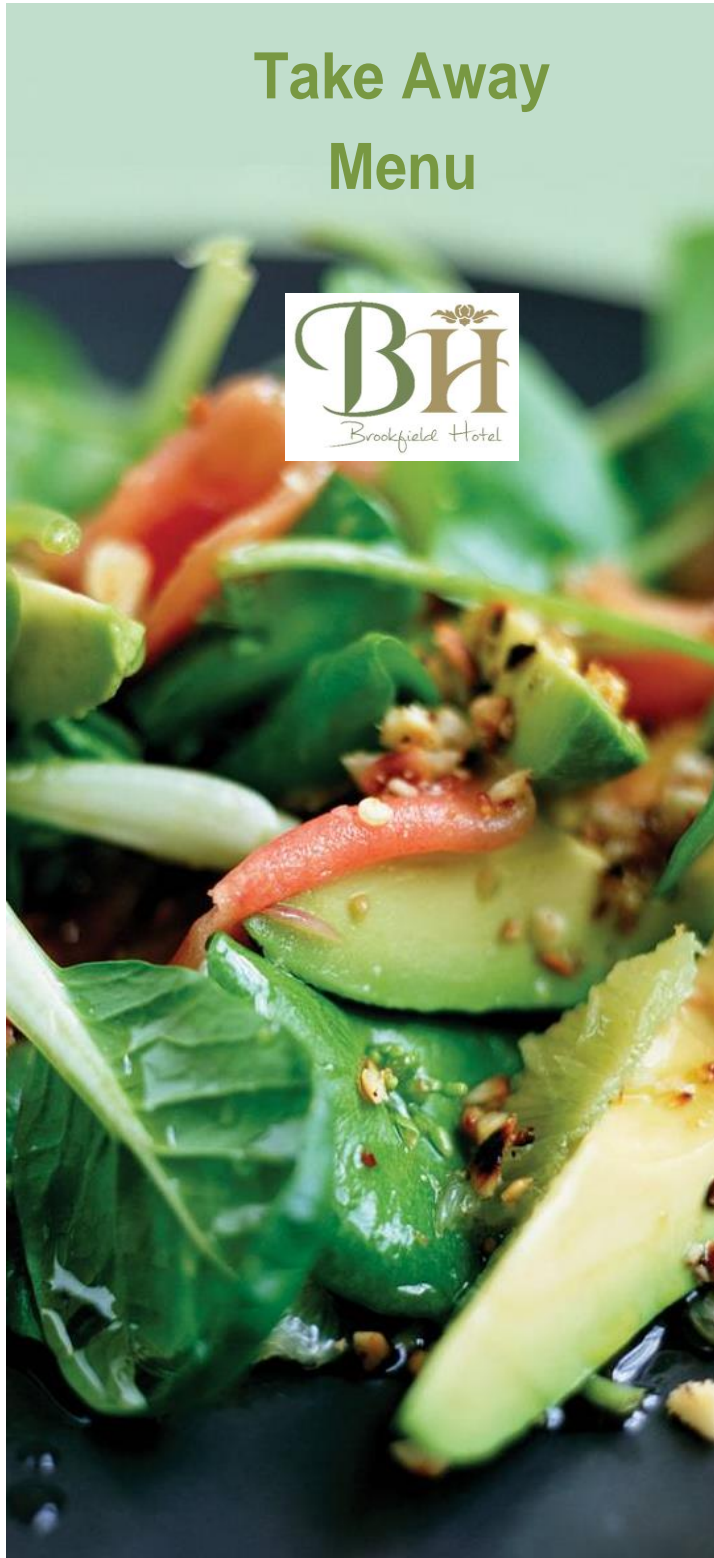
**21<sup>st</sup> February** - Roast lamb with roasted carrot & parsnip, peas, cauliflower cheese, roasted potatoes & gravy

Apple and Sultana Crumble with Custard

£17.50 per person



## Take Away Menu



Brookfield Hotel, Havant Road  
Emsworth Hampshire

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## February Menu 2021

Soup of the day topped with croutons served with a warm bread roll and butter

Confit turkey and cranberry terrine, Melba toast, mixed leaves served with a caramelised onion chutney

Classic prawn cocktail, Mary rose sauce, baby gem lettuce and buttered brown bread

Glazed goats cheese with a beetroot, artichoke and rocket salad dressed in herb oil

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Asian salmon stir fry with noodles, Bok choy, baby corn and bean sprouts in a chilli, garlic and ginger soy sauce

Pulled slow cooked leg of lamb with pistachio and apricot, parmentire potatoes, buttered Brussel sprouts and a red wine sauce

Marinated pork loin steak with a sautéed fricassee of new potatoes, bacon, spinach and peas served with a red wine sauce

Pea, brie and rocket risotto served with garlic bread

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Passionfruit cheesecake served with an exotic fruit salsa

Warm banana in a peanut butter caramel sauce on tasted brioche and clotted cream

Dark chocolate and orange tart with vanilla Chantilly cream

Selection of cheese and biscuits, celery, grapes and chutney

Two Course £17.50 per person  
Three Course £21.00 per person



## Sunday Roasts

Two Course £17.50

Three Courses £20.00

## Afternoon Tea

£16.50 per person

£19.50 with Warm Mulled Wine

Fresh Cut Finger Sandwiches (1½ round each)

Selection of Small Cakes

Plain & Raisin Scones with Clotted Cream & Jam

## Classic Picks

Chicken Caesar Salad £16.50

*Grilled chicken breast on green salad, egg, anchovies, croutons and Caesar dressing*

Lincolnshire Sausage & Mash £15.00

*Parsley mash, red onion gravy & peas*

Fish & Chips £13.95

*Beer battered, tartar sauce, fresh lemon with mushy pea*

Brookie Burger & Chips £15.50

*Lettuce, cheese, bacon, chips & relish*

**Call**

**01243 373363**

**Email**

[bookings@brookfieldhotel.co.uk](mailto:bookings@brookfieldhotel.co.uk)

