

Brookfield Hotel March Menu

Available Friday to Sunday for Lunch or Dinner

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

Ham hock, wholegrain mustard and parsley terrine, fresh piccalilli, mixed leaves served with ciabatta croutes

Smoked salmon, chive and cream cheese roulade, buttered brown bread with a rocket, cucumber and caper berry salad

Butternut squash and sage aranachini, garlic and lemon aioli dipping sauce with crispy sage and parmesan

Butter roasted cod supreme, saffron mashed potato, creamed and crispy leeks with a pancetta and white wine cream sauce

Blade of beef slow cooked in a mushroom and red wine sauce buttered kale, roasted new potatoes topped with an herb and lemon salsa

Classic chicken Cordon Bleu, Dijon sauce, tender stem broccoli and herb crushed potato

Ratatouille stuffed courgettes, Provençal sauce, and parmentire potatoes with pea shoots

Warm lemon and almond tart served with Cornish clotted cream

Mixed berry Eaton mess, Chantilly, broken mergiune, fresh berries and compote

Steamed syrup sponge pudding served with custard

Selection of cheese and biscuits, celery, grapes and chutney

Two Courses £17.95 Three Courses £21.50

£5.00 delivery fee outside the PO10 area

Place your order by either calling 01243 373363 or emailing bookings@brookfieldhotel.co.uk