Your booking

Please check availability as soon as possible to avoid disappointment.
In order to confirm your booking, just fill in the form below and bring it to the bar along with your deposit.

DATE: _____ TIME: _____

CONTACT NAME: _____

NUMBER IN PARTY: _____

ADDRESS: _____

_____

_____ POSTCODE: _____

TEL: _____

EMAIL: _____

STARTERS	QTY
Roasted Parsnip & Chestnut Soup	
Ham Hock & Chicken Terrine	
Smoked Mackerel Pâté	
Grilled Goat's Cheese	
MAIN COURSES	**QTY**
Traditional Roast Turkey	
Crispy Pork Belly	
Roasted Salmon Fillet	
Feta, Roasted Squash, Spinach & Chestnut Mushrooms Wellington	
DESSERTS	**QTY**
Traditional Christmas Pudding	
Warm Twice-Baked Chocolate Cake	
Winter Berry Cheesecake	
British Cheese Board	

TERMS & CONDITIONS

Menu prices are per person. A non-refundable deposit of £20 per person is required to confirm all party bookings (1st December – 23rd & 26th December) Should the number fall below the original number booked and deposited, the deposit for the missing number is non-refundable.

For Christmas Eve and Boxing Day bookings only the 3 courses is on offer. Full payment of food must be paid before 4th December 2026. For Christmas Day bookings 50% deposit will be required to confirm your booking followed by full payment before 4th December 2026 (no refunds available) 10 % service charge will be added to the bill when final food payment is made. Cancellations made less than 48 hours' notice are liable for full payment of food. We will require all food pre-orders 2 weeks prior to the booking. All items are subject to availability. We reserve the right to alter or amend this menu at any time. All fish dishes may contain bones. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-kitchen environment. We cannot guarantee that our products do not contain traces of nuts and/ or seeds. All prices include VAT. If you have a food allergy or special dietary requirement, please inform when you placing your pre-order.

The BROOK

PUB & DINING

Join us for a very

MERRY

CHRISTMAS

1st-24th & 26th December

2 COURSES £32
3 COURSES £38

Christmas Day

3 COURSES £105
Children under 12 £60

Festive Menu

Starters

ROASTED PARSNIP & CHESTNUT SOUP
(V, VE AVAILABLE)
Truffle crème fraîche, crispy sage, toasted sourdough

HAM HOCK & CHICKEN TERRINE
Spiced pear chutney, dressed leaves, toasted sourdough

SMOKED MACKEREL PÂTÉ
Pickled cucumber, shaved fennel salad, horseradish crème fraîche, toasted sourdough

GRILLED GOAT'S CHEESE (V) (GF)
Roasted heritage beetroot, chicory, candied walnuts, orange and cranberry dressing

GF- GLUTEN FREE | V – VEGETARIAN | VE – VEGAN
VE AVAILABLE ON REQUEST

If you have a food allergy or special dietary requirement, please inform a member of staff before placing your order.

Main Courses

TRADITIONAL ROAST TURKEY
Chestnut and cranberry stuffing, Cumberland pigs in blankets, roast potatoes, seasonal vegetables, rich gravy

CRISPY PORK BELLY (GF)
Puy lentil, pancetta and root vegetable ragout, plum and apple chutney, cider jus, crispy sage

ROASTED SALMON FILLET (GF)
Herb-crushed potatoes, buttered winter greens, Prosecco and chive cream sauce

FETA, ROASTED SQUASH, SPINACH & CHESTNUT MUSHROOMS WELLINGTON
(V, VE AVAILABLE)
Buttered winter greens, sage and onion gravy

Puddings

TRADITIONAL CHRISTMAS PUDDING
(V, VE AVAILABLE)
Warm brandy sauce

WARM TWICE-BAKED CHOCOLATE CAKE
Nutmeg custard

WINTER BERRY CHEESECAKE

BRITISH CHEESE BOARD
Biscuits, grapes, celery and red onion chutney

Brook - 370818-XMAS-MENU.indd 3-4 17/09/2026 09:00