

THE BRIGADIER GERARD

Festive Christmas Menu

28th November – 22nd December 2 course £34.95 3 course £37.95

STARTER

Classic Prawn Cocktail
little gem lettuce, Marie-Rose
sauce, granary bread & butter
(GFO*)

**Roasted Parsnip, Squash &
Chestnut Soup**
served with granary bread & butter
(V) (VE) (GFO*)

**Japanese Style Torpedo
Prawns**
Crispy & battered with a Yuzu
sweet chili mayo

Chicken & Apricot Tarragon Terrine
fruity onion chutney & toasted brioche
(GFO*)

Mediterranean Vegetable Tartlet
sweet cherry tomato & red pepper coulis,
basil pesto & whipped feta
(V) (VEO*)

MAIN

Traditional Turkey Roast
with roasted potatoes, pigs in blankets, sage &
onion sausage meat stuffing, honey roasted
parsnips, glazed carrots, Brussels sprouts, Yorkshire
pudding & roast turkey gravy
(GFO*)

Slow Braised Beef Steak
Braised beef blade steak, slow cooked until tender in
a paprika, red wine, mushroom & winter berry sauce,
served with wholegrain mustard mashed potato and
seasonal vegetables
(GFO*)

Cajun Spiced Sweet Potato Roulade
served with roasted peppers, courgette, puy lentils,
beetroot salad with a cranberry & date dressing
(V) (VE) (GFO*)

Roasted Salmon Fillet
Marinated in fresh dill, lemon & parsley served with
buttery new potatoes, fresh greens and a king
prawn Bisque sauce
(GFO*)

DESSERT

Sticky Toffee Christmas Pudding
served with Vanilla ice cream
(V)

Selection of Cheeses
Sussex Cheddar & Blue
Cheese, Wensleydale &
Cranberry, served with celery,
pickled walnuts, fig jelly,
assorted savoury biscuits &
seasonal fruit
(GFO*) (V)

Panettone & Vanilla Cheesecake
blackcurrant sorbet &
winter berry coulis
(V)

Dark Chocolate & Pecan Pie
with candied pecans, chocolate sauce
& Vanilla ice cream
(V) (VEO*)

Traditional Christmas pudding
with brandy sauce or pouring cream
(V) (GFO*)
(VEO* with vanilla ice cream)

Vegetarian • (VE) Vegan • (VEO) Vegan option available • (GF) Gluten-free • (GFO) Gluten-free option available **Our food is prepared & cooked in our kitchen that uses ingredients such as; wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, sesame & soy. If you have a food allergy or special dietary requirement, please note overleaf & notify your server - thank you

We would like to thank all our customers for your continued support throughout the past year and wish you all a Very Merry Christmas & a Healthy Happy New Year!

The Brigadier Gerard • Botley Road • Horton Heath • SO50 7DQ
02380 693 458

FESTIVE CHRISTMAS MENU – PRE ORDER FORM

Organisers Name:		No. of Guests
Email:		
Contact no:	Booking made on:	
TIME: of Christmas Party:	Deposit Paid: £	Date Paid:

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To secure your reservation, a deposit of £10 per person, preferably by cash, is required when making your booking

DEPOSITS: For tables of 5 or less, are non-refundable if cancellation is made with less than 72 hours notice

****For tables of 6 or more, deposits are non-refundable – thank you for your understanding****

****We reserve the right to cancel any bookings not held with the relevant deposits****

Completed Pre-order forms will only be accepted by hand or by

email: bookings@brigadiergerard-hortonheath.com no later than 21 days before your reservation

NB: Unfortunately we cannot take pre-orders over the telephone

Please remember to inform us of any food allergies or dietary requirements