

THE BRIGADIER GERARD

Christmas Day

4 course £100 per person (pre-order only)

STARTER

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

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

Sauteed King Prawns
in a garlic, chilli & basil olive oil,
served with warm Focaccia & sun
blushed tomatoes
(GFO*)

Crispy Golden Panko Breaded Brie Wedges
with sweet cranberry & orange jam and
mixed leaves
(V)

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

MAIN

Traditional Christmas Day Plethora of Meats

OR with your choice of either Turkey Crown, Honey Roasted Gammon, Sirloin of Beef (served pink)
with roasted potatoes, pigs in blankets, sage & onion sausage meat stuffing, parsnips, glazed carrots, Brussel
sprouts, Yorkshire pudding & roast turkey gravy (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

Biscoff & Vanilla Cheesecake
with Vanilla ice cream & toffee sauce
(V)

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

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

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

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

For afters Mince pie with Tea or Coffee...

(V) 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 would like to wish you all a Very Merry Christmas & a Healthy Happy New Year!

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

Christmas Day Menu – Pre Order Form

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

[illegible]

****To secure your reservation, a non-refundable deposit of 50% per person is required****

DEPOSITS: are non-refundable and will be redeemed on the day

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

****we thank you for your kind understanding****

Please return your pre-order by 15th November with remaining payment no later than 30th November
We accept both cash and card payments (also payable over the phone), order forms will be accepted by
hand or by email: bookings@brigadiergerard-hortonheath.com

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

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