



# BROSEN

STEAKHOUSE

## Festive Menu

2 courses £24.50 3 courses for £30.95

### TWICE BAKED SOUFFLÉ (V)

Park House Farm cheddar cheese, ploughman's pickle

### ROASTED BUTTERNUT SQUASH SOUP (VG)

toasted pumpkin seeds, truffle oil

### SMOKED HADDOCK FISH CAKE

confit lemon, pickled winter vegetables, tartar sauce

### GARLIC MUSHROOM & CHEDDAR GRATIN (VG)

breadcrumbs, dressed rocket salad

### HAM HOCK CROQUETTE

piccalilli

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### FREE-RANGE BRONZE TURKEY

pigs-in-blankets, fruity cranberry & onion stuffing, pan gravy, served with rainbow root vegetables, orange & maple butter, braised apple & red cabbage with port, roast potatoes, and Brussels sprouts with sage butter

### SLOW COOKED BEEF BRISKET

braised in mulled wine, creamy mash potato, red wine & thyme jus, fried pickles, butternut squash puree

### CHICKEN BALLOTINE

sun dried tomato & olives, goats' cheese, winter cabbage, confit potato, pan jus

### COD & CHORIZO

bouillabaisse risotto, fennel, chive & lime salad

### FESTIVE LENTIL & CHESTNUT WELLINGTON (VG)

cranberries & apricots, sautéed green beans

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### STICKY FIGGY & CARAMEL PUDDING

Lakes Distillery 'The One' whisky caramel sauce

### CHEESE

Torpenhow Farmhouse Dairy organic brie, sourdough biscuits, grapes, Wild & Fruitful damson & apple chutney

### CHOCOLATE DECADENCE CAKE

Grand Marnier chocolate ganache, Chantilly cream

### SYRUP SPONGE PUDDING

bitter orange marmalade, vanilla custard

### RASPBERRY & CHAMPAGNE POSSET

shortbread, fresh berries

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### TEA, COFFEE & MINCE PIES

*Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients*