

ALLERGEN INFORMATION

BROOKE'S
BAR AND BI/TRO

Festive Menu

Starters

- Classic Prawn Cocktail with Bloody Mary Mayonnaise and buttered brown bread – **(Fish, eggs, gluten, milk)**
- Goats Cheese and spinach tart with rocket and red onion Salad – **(Milk, egg, sulphites, gluten)**
- Creamed leek soup with chestnut and tarragon crumb, served with Rustic Bread – **(Nuts, gluten, milk)**
- Ham hock and pea terrine with piccalilli, ciabatta bread and salad garnish – **(Mustard, gluten, nuts)**

Mains

- Stuffed Turkey Escalope with Roast Potatoes, carrots, parsnips, sprouts and gravy – **(Celery, soya, sulphites, gluten, milk)**
- Steak and Exeter Ale pie with horseradish mash, carrots, parsnips, sprouts and gravy – **(Celery, eggs, milk, gluten, sulphites, mustard, soya)**
- Fish Pie with a cheddar cheese top, served with carrots, parsnips and sprouts – **(Fish, eggs, milk, gluten, celery, sulphites)**
- Vegan Nut Roast with Roast potatoes, carrots, parsnips, sprouts and vegan gravy – **(Soya, nuts, sulphites, celery, gluten, milk)**

Dessert

- Classic Tiramisu with sour cherry coulis and crushed amaretti biscuits – **(Milk, gluten, eggs, nuts, soya)**
- Christmas Pudding with brandy sauce – **(Gluten, nuts, sulphites, milk)**
- Apple and plum crumble with plant-based cream or pouring cream – **(Gluten, milk)**
- Chocolate and Cognac Mousse with Chantilly and mini-Almond macarons – **(Eggs, milk, soya, nuts)**