

The Broom Tavern

CHRISTMAS DAY LUNCH

WARM HONEY ROASTED PARSNIP VELOUTÉ WITH PARMESAN CRISPS
AND CRÈME FRAICHE

CREAM OF JERUSALEM ARTICHOKE AND SALSIFY SOUP WITH
TRUFFLE OIL AND CRISPY BANANA SHALLOTS

DRIFTWOOD GOATS CHEESE CHEESECAKE WITH CARAMELISED GRANNY SMITH APPLE,
CRISPY LEEKS AND PORT JELLY

PRIME HEREFORDSHIRE BEEF RILLETTE WITH AMALFI LEMON, DILL PICKLES, GHERKINS,
PICCALILLI, HOMEMADE BREAD AND CAPER BUTTER

FREE RANGE BUTTER ROASTED WARWICKSHIRE TURKEY OR 42 DAY AGED ROAST
HEREFORDSHIRE SIRLOIN OF BEEF WITH DUCK FAT ROAST POTATOES, CHESTNUT SPROUTS,
GLAZED CARROTS, ROASTED VEGETABLES, YORKSHIRE PUDDING, LASHFORD CHIPOLATA,
HOMEMADE STUFFING, CRANBERRY SAUCE, BREAD SAUCE AND RIOJA PAN GRAVY

PAN ROASTED FILLET OF WILD SALMON WITH CORNISH CRAB, HERB CRUSHED POTATOES,
DRIED CHERRY TOMATOES AND CHAMPAGNE NAGE

BEETROOT, SPINACH AND FETA WELLINGTON WITH SHALLOT JAM, MUDWALLS FARM GREENS
AND A BALSAMIC GLAZE

LEMON POSSET WITH WINTER BERRY COMPOTE AND CRUNCHY MINT SUGAR

HOMEMADE TRADITIONAL CHRISTMAS PUDDING WITH
REMY VSOP BRANDY SAUCE OR CUSTARD

VALRHONA CHOCOLATE AND KIRSCH SOAKED CHERRY TART WITH CRUNCHY MERINGUE,
VANILLA CREAM AND WHITE CHOCOLATE ICE CREAM

THREE FINE BRITISH CHEESES WITH BISCUITS, HOMEMADE CHUTNEY,
PICKLED WALNUTS AND GRAPES

COFFEE OR TEA AND HOMEMADE MINCE PIES

£75.00 PER ADULT

£35.00 PER CHILD