

# The Broom Tavern

## FESTIVE MENU

PRESSED SLOW COOKED FREE RANGE HAM WITH GRAIN MUSTARD,  
SPICED APPLE CHUTNEY AND CRUNCHY TOAST (gfo)

MATURE CHEDDAR, RED ONION JAM AND LEEK TART WITH BEETROOT RELISH,  
CRISPY SPROUT LEAVES AND BALSAMIC GLAZE (v)

MUDWALLS FARM ROASTED CARROT AND ORANGE SOUP WITH  
SPICED CRÈME FRAICHE, HONEY, HERB CROUTONS AND FOCACCIA (v) (vgo) (gfo)

GRILLED TIGER PRAWNS WITH OAK SMOKED SALMON, CUCUMBER MOUSSE,  
CRISPY LEEKS, LEMON AIOLI AND HOMEMADE BREAD (gfo)  
(£3.95 SUPPLEMENT)

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ROAST FREE RANGE WARWICKSHIRE TURKEY WITH DUCK FAT ROAST POTATOES, GLAZED  
CARROTS AND SPROUTS, SAUSAGE STUFFING, CHIPOLATA AND ALL THE TRIMMINGS  
INCLUDING CRANBERRY SAUCE, BREAD SAUCE AND RIOJA PAN GRAVY (gfo)

BUTTERNUT SQUASH, DRIED TOMATO AND SPINACH LASAGNE WITH MOZZARELLA,  
CHEESY GARLIC CROUTONS AND PARMESAN SALAD (v)

HERB CRUSTED WHOLE BABY MONKFISH TAIL WITH CRUSHED POTATOES,  
WILTED MUDWALLS FARM GREENS AND A CITRUS HERB BUTTER SAUCE (gfo)

SWEET POTATO, BEETROOT AND CARROT PUFF PASTRY PIE WITH DRIED CRANBERRIES,  
CRISPY ONIONS AND A PEPPERY ROCKET SALAD (v) (vg)

PAN-ROASTED SLOW COOKED SHIN OF BEEF WITH DAUPHINOISE POTATOES,  
MULLED SPICE RED CABBAGE, RED ONION JAM AND RED WINE JUS (gf)  
(£3.95 SUPPLEMENT)

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TRADITIONAL CHRISTMAS PUDDING WITH VANILLA BRANDY SAUCE (v)

MULLED WINTERBERRY ETON MESS WITH CRUNCHY MERINGUE  
AND SPICED COULIS (v) (gf)

CHOCOLATE ORANGE CHEESECAKE WITH VANILLA SEED CHANTILLY CREAM,  
SHORTBREAD AND SATSUMA COMPOTE (v)

PUFF PASTRY 'MINCE PIE' WITH APPLES, ORANGE, CINNAMON,  
ALMONDS AND SATSUMA COMPOTE (v) (vg)

THREE FINE BRITISH CHEESES WITH BISCUITS, HOMEMADE CHUTNEY,  
PICKLED WALNUTS AND GRAPES (v)  
(£3.95 SUPPLEMENT)

### LUNCH

£15.95 2 COURSES

£20.95 3 COURSES

### DINNER

£20.95 2 COURSES

£25.95 3 COURSES