

## Sample Menu

### **Breakfast**

Selection of Fresh Fruit Juices, cereals, fresh cut fruit, Florida cocktail

Creamy porridge

Full English Cooked Breakfast

Freshly brewed Tea and Coffee

Croissant and Danish Pastries

### Lunch

French onion soup with homemade bread

Beetroot and warm goats cheese salad

Roasted leg of lamb with a redcurrant gravy

Poached fillet of plaice with a dill cream sauce

Served with creamed potatoes, roasted potatoes, braised savoy cabbage and baton carrots

Toffee apple crumble with vanilla custard

Cold dessert selection

# Supper

Root vegetable soup with homemade bread

Quiche Lorraine with side salad

Homemade cod goujons with tartare sauce

Served with buttered new potatoes and Coleslaw with fresh chives

Cold dessert selection

CHG1873 Brook House Example Menu Digital V2 October 2020



## Bistro Menu

Selection of Fresh salads

Selection of assorted homemade quiches

#### Sandwiches

Smoked salmon and cream cheese

Somerset brie and cranberry

House club Sandwich

Roast beef watercress and horseradish

All sandwiches are accompanied with salad and crisps. Please ask your server for assorted finger sandwiches from the above selection

### In House Bakery

Selection of Danish pastries

Gateaux of the day

Assorted homemade cakes and cookies

Warm scones served with clotted cream and jam

'Allergen information is available - ask a member of staff for information'