BROOKS



4-course DINNER €31,50

Cranberry-bison pâté

served with bread

Stuffed Portobello

zucchini, tomato, mushroom and mozzarella with a creamy pumpkin sauce

Seared Scallops

deglazed with lime juice and garnished with parsnip chips and greens

Wildfowl soup

mushroom, julienne vegetables, fowl

Veggie Pot Pie

vegetables pot pie with a flaky buttery crust served with Jasmine rice

Seabass

seared in butter, served with ratatouille and Jasmine rice

Turkey Ballotine

stuffed with plum and vegetables, served with cranberry sauce, ratatouille and pommes Parisienne

Beef Wellington

with duxelles and wrapped in puff pastry, served with vegetables, sweet potato mash and red wine sauce

Cheese Terrine

of various cheeses with red wine poached pear

Choco Coco Swiss roll

fluffy chocolate cake rolled with coconut ice-cream