



BROOKLANDS OCCASIONS  
Let's make it special

## An Evening with Gregg Wallace 2017

*Friday 8th September 2017*

### **Starter**

#### **Scallops & Blackberries**

Beetroot cake, cobble lane saucisson

#### **Carrot & Passionfruit Soup (v)**

Toasted dill oil

### **Main**

#### **Red Wine Glazed British Beef Fillet**

Pressed tongue, hot celeriac coleslaw, torched broccoli stalks

#### **Spinach & Ricotta Spaetzle (v)**

Pine nut brittle

### **Dessert**

#### **Pistachio & Raspberry Dacquoise**

Felchlin edelwiess, pistachio moussaline

### **Cheese Course**

#### **Adam's Handpicked Cheese Selection**

Cocoa & balsamic jelly, millers toast

(V) Vegetarian

Please make your Meeting & Event Coordinator aware of any food allergies or intolerances for your guests prior to your event.  
Some dishes incur an additional supplement (marked in brackets after the dish). Some dishes may contain nuts

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