



BROOKLANDS OCCASIONS

Let's make it special

Winter Banqueting Menu 2016

Starters

Roasted Butternut Squash Soup (v)

Spiced pine nut praline

Broccoli & Colston Bassett stilton soup (v)

Oaty cheesy crumble

Duck Liver & Port Parfait

Pineapple compôte, gingerbread biscuits

Hickory Infused Pulled Pork Terrine

Tomato chutney, toasted onion loaf

Pink & Golden Beetroot Tart Tatin (v)

Tarragon crème fraîche, dressed yellow tomatoes

Parmesan Baked Parsnip Salad (v)

Toasted walnuts, brandy vinaigrette, dressed radish bits

Pink Peppered Grilled Mackerel Fillet

Pickled fennel, dill & juniper dressing, fresh orange

Mains

Pan Roasted Supreme of Guinea Fowl

Madeira fondant, wild mushroom jus

Roast Sirloin of British Beef

Beef dripping potatoes, Yorkshire puddings, pan gravy

Chargrilled English Lamb Rump

Minty mash, crispy cauliflower

Honey & Thyme Glazed Chicken Breast

Rooty dauphinoise, red wine jus

Pan Seared Fillet of Hake

Steamed greens, lemony mash, sauce Maltese

Poached Sea Trout Fillet

Mussel velouté, steamed new potatoes, sautéed samphire

Baked Pumpkin Pie (v)

Goat's cheese mousse, rooted crisps

Shallot & Peanut Risotto (v)

Parmesan foccacia, crispy shallots

All main courses come with a selection of seasonal vegetables

(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

brooklandshotelsurrey.com



BROOKLANDS OCCASIONS

Let's make it special

Desserts

Cinnamon Spiced Crème Brûlée

Musetti coffee shortbread

Poached Pear & Frangipane Tart

Vanilla crème anglaise

Salt Caramel Sticky Toffee Pudding

Crème caramel gelato

Cider Soaked Apple Pancakes

Apple sorbet, apple crisps

Bitter Chocolate & Dulce de Leche Mousse

Pistachio biscotti

Poached Mulled Berries

Blackberry sorbet, mint sabayon

Rhubarb & Custard Cheesecake

Vanilla syrup & gelato

Selection of British Cheeses

Millers toast & market chutney (£4.50 supplement)

Coffee & Petit Fours

Private Dining

For parties dining in a private room, the same menu must be chosen for the entire group with dietary requirements catered for separately.

Example Set Menu

Duck liver & port parfait

Honey & thyme glazed chicken breast

Cider soaked apple pancakes

Choice Menu

Should you wish to have a pre-ordered choice menu of 3 starters, 3 main courses and 3 desserts a £5.00 supplement will apply in addition to any individual dish supplements. A table plan will be required for this option. A minimum of 15 guests will be required for this option. Please let your coordinator know if you wish to revert to this option.

(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

brooklandshotelsurrey.com