



BROOKLANDS OCCASIONS

Let's make it special

## Summer Banqueting Menu 2016

### Starters

Late summer carrot & tomato salad, chilli, green onion, balsamic vinegar (v)

Green pea soup, pulled ham hock, mustard crème fraîche

Insalata caprese, avocado mousse, basil oil & crisps (v)

Summer pistou, crusty sourdough & lots of fresh herbs (v)

Confit duck & soy terrine, cured cucumber, sesame brittle

Prawn & crayfish salad, spiced aioli, tomato jelly, baby gem

Smoked haddock & spring onion fishcake, crispy capers, shrimp & gherkin mayo

Whisky potted rare breed beef, toasted leaf, piccalilli

### Mains

Confit Gressingham duck leg, chorizo cassoulet, cocotte potatoes, red wine jus

Herb buttered & baked cod fillet, chilli & garlic linguine

Braised summer vegetables, pesto, foccacia, fried duck egg (v)

Rare breed charred beef rib, beef dripping potatoes, bone marrow gravy

Crispy polenta, mushroom ragu, garden mint, rocket salad (v)

Barbecued leg of pork, fennel slaw, sweet potato mash

Citrus crumbed salmon, grapefruit & orange salad, buttered new potatoes

Corn fed chicken supreme, crushed potatoes, tarragon jus

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



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### Desserts

Classic summer pudding, basil & strawberry compôte, strawberries & cream ice cream

Baked lemon curd cheesecake, lemon sorbet, lime syrup

Traditional tiramisu, Tia Maria jelly, Italian coffee gelato

Honeyed peach & pistachio pavlova, thyme & raspberry coulis

Warm carrot & walnut sponge, mango sorbet, prosecco soaked sultanas

Mojito crème brûlée, candied lime shortbread

After Eight chocolate brownies, white chocolate gelato, orange syrup

Selection of British Cheese, 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

Insalata caprese, avocado mousse, basil oil & crisps (v)

Citrus crumbed salmon, grapefruit & orange salad, buttered new potatoes

Classic summer pudding, basil & strawberry compôte, strawberries & cream ice cream

### 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.

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