



BROOKLANDS OCCASIONS

Let's make it special

Winter Banqueting Menu 2016

Starters

Roasted butternut squash soup, spiced pine nut praline (v)

Broccoli & Colston Bassett stilton soup, oaty cheesy crumble (v)

Duck liver & port parfait, pineapple compôte, gingerbread biscuits

Hickory infused pulled pork terrine, tomato chutney, toasted onion loaf

Pink & golden beetroot tart tatin, tarragon crème fraîche, dressed yellow tomatoes (v)

Parmesan baked parsnip salad, toasted walnuts, brandy vinaigrette, dressed radish bits (v)

Pink peppered grilled mackerel fillet, pickled fennel, dill & juniper dressing, fresh orange

Hot smoked salmon terrine, celeriac remoulade, bread to spread, fine herb salad

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, goat's cheese mousse, rooted crisps (v)

Shallot & peanut risotto, parmesan foccacia, crispy shallots (v)

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

Cinnamon spiced crème brulée, 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 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

Duck liver & port parfait, pineapple compôte, gingerbread biscuits
Honey & thyme glazed chicken breast, rooty dauphinoise, red wine jus
Cider soaked apple pancakes, apple sorbet, apple crisps

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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