



BROOKLANDS OCCASIONS

Let's make it special

## Fork Buffet Menu 2023

£33.50 per person

### Indian Buffet Table

A selection of Indian starters including vegetable pakora (v), onion bhaji (v), vegetable samosa (v) & aloo tikka (v)

Main course: please choose one meat, one fish and one vegetarian from the following curries: chicken tikka masala, beef madras, lamb dopiazo, malabari salmon, prawn korma, Goan fish curry, vegetable jalfrezi (v), chana masala (v), roasted cauliflower passanda (v)

All served with steamed rice, mango chutney, poppodums and a selection of traditional Indian dips

Desserts: Indian cardamom & nuts rice pudding, gulab jamun, a selection of mini desserts

### Japanese Buffet Table

A selection of Japanese starters including pork gyoza, vegetable gyoza (v), tsukune (Japanese chicken meatballs), lime teriyaki courgettes (v)

A selection of sushi (£15.00 supplement)

Main course: please choose one meat, one fish and one vegetarian from the following dishes: yakitori beef, pork tonkatsu (served a katsu curry sauce), chicken yakiniku, teriyaki glazed salmon, sweet chill lime tiger prawns, braised mackerel in a light miso broth, tofygangjeong - crispy smoked tofu in a teriyaki barbecue sauce (v), yasai katsu (with katsu curry sauce) (v\*), teriyaki yasai itame (v\*).

All served with steamed rice, yakisoba noodles and a selection of dips

Desserts: mochi, banana katsu, selection of mini desserts

### Middle Eastern Buffet Table

A selection of Middle Eastern starters including hummus (v), baba ganoush (v), marinated olives (v), stuffed vine leaves with khobez flat bread, toum & spiced tomato sauce

Main course: a selection of grilled meats & baked fish including beef, soujouk (lamb sausages), chicken shish taouk or shawarma, samaka harra (spiced baked fish fillets with vegetable sauce)

All served with rice, fries, flatbread and a selection of traditional dips

Desserts: a selection of baklava, a selection of mini desserts

(v) Vegetarian / (ve) Vegan / \* can be made vegan upon request

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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### **Italian Buffet Table**

Antipasti selection including artisan bread with olive oil & balsamic vinegar (v), a selection of cured meats, grilled artichokes (v), marinated vegetables (v), bocconcini, sun dried tomatoes (v) rocket salad (v), mixed salad (v)

Main course: please choose one meat, one fish and one vegetarian from the following dishes: peposo al Chianti (slow cooked Tuscan beef), chicken scalaoppine al marsala, wild boar or venison ragu, pesce spada al salmoriglio (swordfish steak in a parsley, garlic & lemon dressing), caciucco alla livornese (a hearty fish stew with origins in Livorno), gamberi gratinate (shell on prawns grilled in lemon, butter & herb sauce, melanzane parmigiana (aubergine parmesan) (v), baked spinach & ricotto cannelloni (v), caramelised shallots, wild mushroom & spinach gnocchi with Gran Moravia (v)

All served with creamed polenta, penne aglio e oil and a selection of artisan bread with olive oil & balsamic vinegar

Desserts: a selection of mini desserts

### **Add cheese platter for an extra £11.50 per person**

A selection of fine English cheese with Miller's cheese biscuits, chutney & grapes

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