



BROOKLANDS OCCASIONS

Let's make it special

Private Dining Menu 2023

Available from 1st April to 1st December 2023

For parties dining in a private room, the same menu must be chosen for the entire group with dietary requirements catered for separately. Please choose the same starter, main and dessert for all guests from the menu below.

Should you wish to have a pre-ordered choice menu of three starters, three main courses and three desserts a £7.50 per person supplement will apply in addition to any individual dish supplements. A choice menu is available for groups of 15 or more and a table plan will be required. Please let your coordinator know if you wish to select this option.

Starters

Roasted tomato soup (ve)

Ham hock, pea & broad bean fricasee served with toasted sourdough croutons, raspberry vinaigrette dressing

Torched goat's cheese, tomato fondue, beetroot wedges & balsamic glaze (v)

Classic prawn cocktail: dressed prawns in a Marie Rose sauce, wrapped in a cucumber ring with a lemon wedge, cherry tomato & smoked paprika

Mains

Roasted chicken suprême with mashed potato, cavolo nero & chasseur sauce

Pan fried sea bream fillet with crushed new potatoes, savoy cabbage, chorizo & sweet pea sauce

Slow cooked pork belly with celeriac fondant, tenderstem broccoli, apple purée & cider sauce

Sweet potato, roasted piquillo pepper & apricot tagine with roasted vegetable cous cous (v)

Desserts

Sicilian lemon tart with raspberry sorbet (v)

New York cheesecake with a berry compôte (v)

Apple & berry crumble with salted caramel ice cream (ve)

Coffee & petit fours

Additional Extras

Canapés (4 items) - £12.00 per person

Individual cheese course - £9.00 per person

Sorbet course - £5.00 per person

Upgrade to our banqueting menu - £17.00 per person

(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

brooklandshotelsurrey.com