



BROOKLANDS OCCASIONS

Let's make it special

## Winter Banqueting Menu 2023

*Available from 1st January to 29th March 2023*

For parties dining in a private room, three starters, three main courses & three desserts must be chosen from the menu below and a pre-order form to be completed & returned to your Event Co-ordinator.

Should you wish to have a choice of 4 dishes from each course, there will be a supplement of £10 per person. For 5 dishes from each course, the supplement is £15 per person. Please let your Event Co-ordinator know if you would like one of these options.

### Starters

Cream of mushroom with dill crème fraîche (v)

Wild mushroom stuffed chicken ballotine with truffle mayonnaise, courgette ribbons, chanterelle mushrooms & crispy shallots

Marinated peppers crostino, goat's cheese with rocket & balsamic vinegar (v)

Thai crab cakes with Asian slaw & sweet chilli mayonnaise

Smoked salmon cannelloni with salt baked golden beetroot, dill mayonnaise & lemon dressing and smoked salmon wrapped around a smoked trout mousse. (£5.00 supplement)

Poached duck egg with grilled asparagus, wholegrain mustard sabayon & shaved sourbough croûte

### Mains

Stuffed & rolled chicken suprême with Lyonnaise potatoes, creamed savoy cabbage with a tarragon jus

Slow cooked lamb shank with braised red cabbage, wholegrain mustard mash in a red wine sauceable glazed roasted chicken supreme, roast potatoes, seasonal vegetables, red wine gravy

Miso black cod with wok fried greens, saké & sesame butter sauce

Garlic & lemon marinated salmon with champ potatoes, sautéed hispi cabbage in a white wine cream sauce

Lobster risotto (£6.00 supplement)

Herb crusted pork loin with fondant potato, shallot fried greens & a cider sauce (£12.00 supplement)

Beer braised beef feather blade with mashed potato, English asparagus, late season wild garlic pesto & torched pearl onion red wine reduction

Herb crusted fillet of beef with dauphinoise potatoes, buttered cavolo nero & a mushroom Marsala cream sauce (£15.00 supplement)

(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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Mushroom ravioli gratinati: wild mushroom ravioli baked in a pea & caciavallo cheese sauce (v)

Beetroot wellington with Lyonnaise potatoes, cavolo nero, mushroom Marsala sauce (ve)

### Desserts

Sicilian lemon tart with raspberry sorbet (v)

Tiramisu (v)

Chocolate fondant with vanilla ice cream (v)

Hazelnut chocolate croustillant with hazelnut praline & salted caramel ice cream (v)

Rice pudding with berry compôte (ve)

Duo of Ice Cream or Sorbet (v/ve). Choose from: vanilla, strawberry, salted caramel, chocolate, honeycomb, mango sorbet, lemon sorbet

### Coffee & petit fours

### Example Set Menu

Thai crab cakes with Asian slaw & sweet chilli mayonnaise

Stuffed & rolled chicken suprême with Lyonnaise potatoes, creamed savoy cabbage with a tarragon jus

Chocolate fondant with vanilla ice cream (v)

### Additional Extras

Canapés (4 items) - £12.00 per person

Individual cheese course - £9.00 per person

Sorbet course - £5.00 per person

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