



BROOKLANDS OCCASIONS

Let's make it special

Christmas Day 2023

Starters

Crab & Lobster Arancini

Brown shrimp salsa

Ham Hock Terrine

Toasted sweetcorn, parsnip remoulade, thyme & rosemary croutes

Sriracha Fried Tiger Prawns

Samphire & parsley

Roasted Parsnip & Carrot Soup (ve)

Parsnip crisps, toasted sourdough

To Share: Garlic & Rosemary Studded Baked Camembert (v)

Toasted sourdough, onion chutney

Intermediate

Limoncello Sorbet

Main Course

Bronzed Herb & Apricot Stuffed Roast Turkey Breast

28 Day Aged Ashdale Sirloin of Beef, Goose Fat Roast Potatoes, Horseradish Cream

Both of the above served with duck fat roast potatoes, honey roasted vegetables, pigs in blankets, sausage & herb stuffing, cauliflower cheese, glazed sprouts

Pan Seared Stone Bass

Glazed parsnips, parsnip purée, samphire, wild mushroom & port reduction

Sweet Potato & Chickpea Loaf (ve)

Roasted potatoes, roasted root vegetables, glazed sprouts

Trio of Cauliflower (v)

Bronzed cauliflower purée, cauliflower cous cous, harissa grilled cauliflower steak

Desserts

Chocolate Temptation: duo of chocolate mousse, chocolate soil, chocolate tuille

Earl Grey & Honey Panna Cotta: lemon shortbread, marmalade jelly

Coffee Petit Gateaux: vanilla crème diplomat, espresso praline

Traditional Christmas Pudding: rich brandy sauce, cranberry compôte

Selection of Cheese: Black Bomber, Isle of Wight soft & Monte Enebro

Crackers, grapes & candied walnuts

(v) vegetarian (ve) vegan (nf) nut free (df) dairy free (gf) gluten free (mcn) may contain nuts (gfa) gluten free available (nfa) nut free available (vea) vegan available Please make your Meeting & Event Coordinator aware of any food allergies or intolerances for your guests prior to your event.
Some dishes may contain nuts

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