



BROOKLANDS OCCASIONS

Let's make it special

## New Year's Eve 2023

### Starter

#### **Ashdale Farm Braised Beef Croquettes**

Caramelised red onion & chilli jam, parsnip crisps

#### **Butternut Squash Terrine (v)**

Butternut squash purée & chestnut crumb

#### **Torched Artichokes (ve)**

Vegan mozzarella, 'nduja & toasted kasha

### Intermediate

#### **Prosecco & Peach Sorbet (ve)**

### Main Course

#### **Duo of Duck**

Confit duck leg, orange segments, carrot & swede mash, duck bon bon, charred shallots, redcurrant & port jus

#### **Cod & Calamari**

Parsnip purée, pomme anna, samphire

#### **Bronzed Cauliflower (v)**

Pistachio pesto, pomegranate

### Dessert

#### **The Chocolatier**

Chocolate globe, chocolate tuile, caramelised white chocolate & dark chocolate mouss, white chocolate crumb

#### **Cox's Apple Tarte Tatin**

Butterscotch clotted cream, apple crisp

### Cheese Course

#### **Selection of British Cheeses**

Millers toast, chutney

### Coffee & Petits Four

(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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