



BROOKLANDS OCCASIONS

Let's make it special

Boxing Day Menu 2024

Starters

Crispy Brie & Rum Soaked Grilled Pineapple with pineapple gel (nf)

Hummus & Falafel with toasted pinenuts & confit garlic (ve)

Salmon & Dill Mousse with cucumber jelly, arenkha caviar, sea salted focaccia crisp (nf)

Main Course served carvery style

48 Day Aged Ashdale Roast Beef

Surrey Honey & Mustard Glazed Gammon

Succulent Roasted Turkey Breast

All served with thyme & garlic roasted potatoes, cranberry stuffing, trio of roasted cauliflower cheese, cider glazed carrots, honey roasted root vegetables, roasted Brussels sprouts & apricots, pigs in blankets & bone marrow gravy

Sweet Potato & Chickpea Loaf (ve)

Desserts from the Buffet

Selection of Sweet Treats (ve)

Fruit Platter

Cheese & Cracker Board