



BROOKLANDS OCCASIONS  
Let's make it special

## Festive Lunch Menu 2024

Two courses: £25.50

Three courses: £30.45

### Starters

**Pressed Ham Hock & Parsley Terrine (gfa/nf/df)**

Toasted focaccia, carrot & celeriac remoulade

**Roasted Balsamic Vegetable, Chickpea & Sundried Tomato Salad (ve/nf)**

Coconut & lime yoghurt

**Mackerel & Focaccia (gfa/nf)**

Lemon & dill crème fraîche

### Mains

**Bronzed Turkey Breast (gf)**

Roasted potatoes, pigs in blankets, apricot stuffing, caraway glazed carrots, chiffonade sprouts, turkey jus

**Seared Salmon (gf)**

Brie & cranberry crushed potatoes, roasted carrots & sprouts

**Roast Butternut Squash with Toasted Pinenuts (ve)**

Roast potatoes, glazed carrots, chiffonade sprouts, stuffing, vegetable jus

### Desserts

**Christmas Pudding (gfa/nf/vea)**

Brandy sauce, cranberry compôte

**Chocolate Orange Yule Log (nf)**

Crème fraîche

**Lotus & Biscoff Cheesecake (ve)**

Biscoff paste, lotus crumble

**Coffee & Mini Mince Pie**

(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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