



BROOKLANDS OCCASIONS
Let's make it special

Christmas Party Night Menu 2024

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

Main Course

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

brooklandshotelsurrey.com