



BROOKLANDS OCCASIONS

Let's make it special

## Winter Banqueting Menu

For parties dining in a private room, three starters, three main courses & three desserts must be chosen from the menu below and a pre-order form to be completed & returned to your Event Co-ordinator. Should you wish to have a choice of 4 dishes from each course, there will be a supplement of £10 per person. For 5 dishes from each course, the supplement is £15 per person. Please let your Event Co-ordinator know if you would like one of these options.

### Starters

Balsamic roasted tomato soup with garlic & herb roasted croutons (ve)

Panko'd haddock & salmon fish cakes with a chilli & sweetcorn salsa and onion chutney

Pressed ham hock terrine with toasted corn, onion jam and brioche croutes

Porcini & mozzarella arancini with glazed garlic & tomato sauce (v) (£2 supplement)

Scottish smoked salmon, crème fraîche, crispy capers & croutes (£2 supplement)

### Mains

Bronzed chicken supreme with caraway roasted carrots and olive oil infused mashed potato

Baked salmon with braised fennel & orange, dill & lemon crushed potato and an onion velouté

Thai green vegetable curry with basmati rice and sweetcorn salsa (ve)

Confit pork belly with a cider jus, lemon roasted new potatoes and glazed vegetables

Pan seared sea bass with crushed potato cake, broccoli, chorizo peas & a cream sauce (£4 supplement)

Braised featherblade of beef with roasted celeriac and parsnip olive oil mash (£4 supplement)

### Desserts

Vanilla cheesecake with a spiced berry compôte

Chocolate Fudge Brownie with clotted cream

Profiteroles & cream with a chocolate sauce

Zested lemon tart with a raspberry sorbet (£2 supplement)

Chocolate & hazelnut tart with crème fraîche (£2 supplement)

### Coffee & petit fours

### Additional Extras

Canapés (4 items) - £12.50 per person

Individual cheese course - £10.50 per person

Sorbet course - £5.50 per person

(v) vegetarian (ve) vegan (nf) nut free (df) dairy free (gf) gluten free (mch) 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