



BROOKLANDS OCCASIONS

Let's make it special

Christmas Day 2024

Starters

Foie Gras Terrine (nf)

Port gel, seared pearl onions, torched mandarin

Glazed Parsnip & Apple Soup (ve)

Vegetable crisps, focaccia croutons

Venison Carpaccio (gf/nf)

Pickled shallots, black garlic aioli, aged parmesan & mizuna

Beetroot Cured Salmon Gravavlax

Beetroot gel, glazed figs, thyme & garlic crouts

For Two To Share: Garlic & Rosemary Studded Baked Camembert (v/nf/gf)

Salted focaccia & chutney

Intermediate

Punchy Lemon & Lime Sorbet with Prosecco Shot (gf/nf/df/ve)

Main Course

Bronzed Cranberry Stuffed Roast Turkey Breast (gfa)

48 Day Aged Ashdale Sirloin of Beef & Horseradish Cream (gfa)

For Two To Share: Four Bone Iberico Pork

All served with goose fat roast potatoes, roasted vegetables, pigs in blankets, cranberry stuffing, bone marrow jus

Monkfish & Parma Ham Ballotine (gf)

Fondant potato, samphire, clam & orange sauce

Chargrilled Cauliflower (ve)

Butter bean purée, chimichurri & sautéed baby carrots

Desserts

Black Cherry & Amaretto Christmas Pudding with a rich brandy sauce (gfa/nf/vea)

Apple & Cinnamon Pie with hazelnut soil & apple compôte (v)

Warm Banana & Toasted Walnut Carrot Loaf served with banana crisps & vegan vanilla ice cream (ve)

Selection of British Cheeses: Black Bomber, Danish Blue, Double Gloucester with onion chutney, grapes & crackers

For Two To Share: Giant Duo of Chocolate Soft Baked Cookie Dough topped with vanilla & chocolate ice cream & salted caramel & chocolate sauce (nf)

(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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