



BROOKLANDS OCCASIONS

Let's make it special

New Year's Eve 2024

Starter

Ashdale Farm Braised Beef Croquettes

Port soaked cranberries, red onion & chilli jam, vegetable crisps

Ratatouille Tartelette (vea)

Blushed tomatoes & rocket pesto

Torched Cured Salmon Loin

Lime & avocado salsa, smoked aubergine purée, arenkha caviar

Intermediate

Prosecco & Peach Sorbet (ve)

Main Course

Monkfish & Parma Ham Ballotine

Celeriac purée, mini fondant potato, saffron & orange bisque, samphire

Duo of Duck

Confit duck bonbon, toched orange segments, duck croquette, butternut squash fondant, sautéed kale, charred shallots, redcurrant & port jus

Pan Seared Ashdale Fillet of Beef

Dauphinoise potato, walnut purée, roasted beetroots, bone marrow & madeira reduction

Plant Based Fillet Steak (ve)

Roasted beetroot, pomme purée, pickled red onion florets

Dessert

Madagascan Crème Brûlée

Shortbread & sesame biscuit

Cox's Apple Tarte Tatin

Butterscotch clotted cream, apple crisp

Chocolate & Orange Globe

Chocolate mouse & white chocolate soil

Cheese Course

Selection of British Cheeses

Millers toast, chutney

(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