



BROOKLANDS OCCASIONS

Let's make it special

Festive Lunch Menu 2025

Two courses: £25.50

Three courses: £30.45

Starters

Pressed Ham Hock & Pea Terrine (gfa/nf/df)

Crispy capers, onion chutney & croutes

Torched Smoked Mackerel (gfa)

Dill & lemon cream cheese, toasted focaccia croutes, compressed cucumber

Butterbean & Sundried Tomato Salad (ve/gf)

Wilted spinach, toasted chickpeas & coconut dressing

Main Course

Bronzed Turkey Breast

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

Glazed Butternut Squash (ve/gf)

Roasted potatoes, cranberry stuffing, caraway glazed carrots, chiffonade sprouts

Pan Seared Salmon Loin

Lemon & garlic roasted new potatoes, roasted vegetables, chiffonade sprouts & parsley cream

Desserts

Christmas Pudding (gfa/nf)

Brandy sauce, cranberry compôte

Chocolate & Orange Brownie Torte (ve/gf/nf)

Chocolate sauce, chantilly cream

Biscoff Vanilla Cheesecake (ve)

Biscoff spread & lotus biscuit

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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