



BROOKLANDS OCCASIONS
Let's make it special

New Year's Eve 2025

Canapés served on arrival

Smoked Salmon Roulade with Arenka Caviar (df/nf)

Ham Hock & Mustard Mayo (df/nf)

Mango Salsa Cucumber Cup (gf/nf/ve)

Wild Mushroom & Tarragon Tartlet (ve/nf)

Starter

Torched Mackerel Fillet (gf/df/nf)

Charred grapefruit, lime gel, pickled baby leeks & coriander cress

Venison Carpaccio (gf/df/nf)

Black garlic aioli, celeriac remoulade, grape & chicory salad

Grilled Vegetable & Harissa Tart (ve)

Sundried tomato & rocket salad

Intermediate

Elderflower Sorbet with elderflower syrup (ve/nf)

Main Course

Ashdale Fillet of Beef (gf/nf)

Celeriac & potato dauphinoise, honey glazed swede & squash, buttered kale with red wine jus

Pan Seared Sea Bream (gf/nf)

Lobster crushed potatoes, warm fennel salad & tomato butter sauce

Plant Based Fillet Steak (ve/nf/gf)

Muscavado glazed root vegetables, olive oil mash & sautéed kale with pickled red onion florets

Dessert

Dark Fantasy (nf/gfa)

Milk chocolate mousse, white chocolate soil & dark chocolate tuille

Warm Apple Tarte Tatin

Butterscotch clotted cream, apple crisp

Biscoff Cheesecake (ve/nf)

Mulled wine berry compôte with vanilla ice cream

(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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