



BROOKLANDS OCCASIONS

Let's make it special

Winter Banqueting Menu 2026

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 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

- Venison & pickled carrot terrine, tomato salsa & ciabatta croutes (gfa)
- Carrot & pumpkin soup, toasted pumpkin seeds & focaccia croutons (vea)
- Chicken liver & mushroom pâté, onion chutney, ciabatta croutons (gfa)
- Smoked salmon & lemon cream cheese with ciabatta
- Mushroom arancini, plum chutney & roasted chickpeas (v)

Mains

- Pressed pork belly, garlic roasted potatoes, roasted roots, wholegrain cream sauce
- Baked salmon fillet, steamed tenderstem broccoli & crushed potatoes with lemon & dill sauce
- Glazed butternut squash, roasted roots & Parmentier potatoes (ve)
- Braised feather blade of beef, potato & parsnip mash, roasted carrots & port reduction (£8 supplement)
- Chestnut & seed roast, roasted vegetables, garlic roasted potatoes (ve)
- Seared chicken supreme, olive oil mash, roasted shallots & root vegetables with a red wine sauce

Desserts

- Biscoff cheesecake, biscoff spread & berry compôte (ve)
- Chocolate fudge brownie with clotted cream
- Lemon meringue tart (mcn)
- Chocolate torte with crème fraîche & chocolate shavings
- Treacle tart with cream

Coffee & petit fours

Additional Extras

- Canapés (4 items) - £12.95 per person
- Individual cheese course - £15.95 per person
- Sorbet course - £5.95 per person

(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