



BROOKLANDS OCCASIONS
Let's make it special

Private Dining Sample Menu

For parties dining in a private room, the same menu must be chosen for the entire group with dietary requirements catered for separately. Please choose one starter, one main and one dessert choice for all guests from the menu below.

Should you wish to have a pre-ordered choice menu of three starters, three main courses and three desserts a £5.00 per person supplement will apply in addition to any individual dish supplements. A choice menu is available for groups of 15 or more and a table plan will be required. Please let your coordinator know if you wish to select to this option.

Starters

- Green Pea & Mint Soup: Pulled Ham or Crème Fraiche (V)
- Red Pepper & Goats Cheese: Garlic Butter Ciabatta (VE)
- Spiced Peach, Avocado, Chilli & Pistachio Salad: Pomegranate Molasses (VE)
- Orange, Olive, Romaine Salad: Fennel Vinaigrette (VE)
- Smoked Salmon & Beetroot Terrine: Dill Chutney, Toasted Croutes
- King Prawn & Vanilla Risotto: Spring Onion Aioli
- Barbeque Pulled Pork Terrine: Onion Chutney, Mini Baked Loaf
- Chicken & Port Parfait: Mango Chutney, Mini Brioche Loaf

Mains

- Medium Cooked Sirloin Steak: Peppercorn Sauce, Cherry Tomatoes, Triple Cooked Chips
- Garlic Butter Roasted Chicken Supreme: Roast Potatoes, Seasonal Vegetables, Mushroom Jus
- Peppered Duck Breast: Vanilla Mash, Pea & Wild Mushroom Ragout
- Confit Pork Belly: Chorizo & Chick Pea Casserole
- Plaice Veronique: Grape Buerre Blanc, Kale, Parmentiers
- Grilled Fillet of Salmon: Minty Green Vegetables, Steamed Potatoes, Sauce Paloise
- Buratta & Cherry Tomato Gnocchi: Garlic Focaccia, Dressed Rocket (V)
- Roasted Garlic & Squash Risotto: Crispy Shallots & Parmesan Crisps (V)

(V) Vegetarian / (VE) Vegan

Please make your Meeting & Event Coordinator aware of any food allergies or intolerances for your guests prior to your event.
Some dishes incur an additional supplement (marked in brackets after the dish). Some dishes may contain nuts

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Desserts

Classic Summer Pudding: Fior de Latte Gelato, Sugared Strawberries (VE)

Selection of British Cheese: Millers Toast, Quince Jelly (£4.95 supplement)

Baked New York Cheesecake: Blueberry Compote

Strawberry, Rhubarb & Bourbon Crumble: Vanilla Ice Cream (VE)

Salt Caramel Crème Brulee: Chocolate Bourbon Biscuits

Coffee Panna Cotta: Brandy Snap Cannoli

Double Raspberry Bakewell Tart: Raspberry Sorbet

Caramel Apple Cake: Salted Almonds, Peanut Butter Ice Cream

Coffee & petit fours

Example Set Menu

Green Pea & Mint Soup: Pulled Ham or Crème Fraiche (V)

Medium Cooked Sirloin Steak: Peppercorn Sauce, Cherry Tomatoes, Triple Cooked Chips

Classic Summer Pudding: Fior de Latte Gelato, Sugared Strawberries (VE)

Additional Extras

Canapés (4 items) - £10.50 per person

Individual cheese course - £8.00 per person

Sorbet course - £4.50 per person

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