



BROOKLANDS BUSINESS

Make it personal

Sample Banqueting Menu

Starters

Roasted Butternut Squash Soup, Almond Oil, Goats Curd & Sage Gnocchi (v)

Lightly Curried Cauliflower Soup & Cauliflower Bhaji (v)

Heritage Vine Tomato Galette, Glazed Mozzarella & Basil (v)

Pan Roasted Scallops, Parsnip Purée & Curry Oil (£4.00 supplement)

Smoked Duck, Mango Salsa & Wasabi (£2.00 supplement)

Confit Chicken, Potato & Baby Leek Presse, Gribiche Dressing

Asian Spiced Tuna Carpaccio, Thai Peanut & Papaya Salad, Nam Jim Dressing

Caramelized William Pear, Walnut & Stilton Tart, White Truffle Mayonnaise (v)

Pea, Pancetta, Lancashire Bomb Cheddar & Mint Tart, Minted Pea Aioli

Anise Glazed Venison Carpaccio, Bitter Chocolate Dressing (£3.00 supplement)

Main Courses

Honey & Thyme Glazed Chicken, Celeriac Purée, Fricassee of Wild Mushrooms & Silver Skin Onions

Roasted Loin of Cornish Lamb, Aubergine Caviar, Goats Cheese Dauphinoise, Sun Blushed Tomato & Rosemary Jus (£6.00 supplement)

Red Mullet, White Bean Purée, Thyme Buttered Potatoes & Tender Stem Broccoli

Roasted Breast of Free Range Chicken, Sautéed Brussels Sprouts with Pancetta & Chestnuts

Wild Mushroom Glazed Fillet of Scottish Beef, Truffled Mash, Roasted Artichokes & Shallots (£8.00 supplement)

Monkfish Saltimbocca, Crushed New Potatoes, Braised Fennel & Lemon Butter Sauce (£4.00 supplement)

Confit Belly of Old Spot Pork, Apple & Parsnip Purée, Liquorice Glazed Fondant

Roasted Rump of Cornish Lamb, Braised Puy Lentils & Pancetta, Mashed Swede (£5.00 supplement)

Wild Mushroom & Pine Nut Pappardelle, White Wine & Wealdway Goats Cheese Cream (v)

Sautéed Spaetzle, Roasted Pumpkin, Rosemary, Sautéed Spinach & Truffle Emulsion (v)



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Desserts

Vanilla Cheesecake, Cider Jelly, Bramley Apple Sorbet

Poached Pear, Milk Ice Cream, White Chocolate Flapjacks

“Toffee Crisp” Milk Chocolate Mousse, Toffee & Puffed Rice,
Textures of Orange (£2.00 supplement)

Cherry Bakewell Tart, Vanilla Anglaise & Cherry Brandy Compote

Apricot Tart, White Chocolate Mousse & Apricot Sorbet

Iced Vanilla Parfait, Hazelnut Praline Base & English Raspberry Compote

Roasted Apple Tarte Tatin, Toffee & Lemon Thyme Ice Cream (£2.00 supplement)

Apple & Blackberry Crumble, Elderflower Custard

Sticky Toffee Pudding, Butterscotch Sauce & Clotted Cream

Selection of Cheese from Surrey & Sussex Farms, Quince Jelly &
Walnut Bread (£4.00 supplement)

Sorbets - Sold as an extra course £3.50 supplement

Gin & Tonic

Mojito

Vodka & Red Bull

Lemon & Lime

Raspberry & Liquorice

Strawberry & Black Pepper

Private Dining

For parties dining in a private room, the same menu must be chosen for the entire group

Example set menu:

Carrot & Caraway Soup, Carrot Crisps for every member of the party

Roast Breast of Chicken, Gnocchi, Cherry Tomatoes, Olives, Capers & Basil Cream for
every member of the party

Rhubarb Crumble, Ginger Ice Cream for every member of the party