



BROOKLANDS OCCASIONS

Let's make it special

## Festive Lunch Menu 2019

### Starters

#### **Pulled Beef & Tomato Terrine**

Roasted cherry tomato & garlic salsa, vegetable crisps

#### **Passionfruit Cured Salmon Gravadlax**

King prawn rillette, beetroot & horseradish salad

#### **Caramelised Fig & Artichoke Salad (VE)**

Falafel, balsamic molasses

### Mains

#### **Brown Sugar Glazed Turkey Breast**

Sows in duvets, apple stuffing, roast potatoes

#### **Chickpea, Spinach & Courgette Tart (VE)**

Tomato & basil sauce

#### **Confit Duck Leg**

Thyme mash potato, apple stuffing

#### **Roast Fillet of Sea Bass**

Anchovy & garlic parmentiers, caper vinaigrette

All above main courses are served with steamed broccoli, chuffed sprouts, carrot & parsnip mash

### Desserts

#### **Individual Christmas Pudding**

Redcurrant & mulled berry compôte

#### **Chocolate Yule Log**

Coffee crème patisserie, chocolate beans

#### **Lemon Meringue Pie In A Jar (V\*)**

Oaty crumble, lemon curd, torched meringue

### Coffee & Petit Fours

(V) Vegetarian / (VE) Vegan / \* can be made vegan upon request

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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