

BROOKFIELD HALL BANQUET MENU

STARTERS

Garlic and Stilton Stuffed Mushroom with a Fresh Herb Crust served en-croute with Wild Rocket

£4.25

Homemade Chicken Liver Pate with Red Onion Marmalade, Served with Toasted Brioche, Rocket and Red Chard

£3.95

Slow Cooked Ham Hock and Vegetable Terrine with Piccalilli and dressed mixed leaves

£3.95

Hand Crafted Melon Roses with a selection of Mixed Berries and drizzled with Raspberry Coulis

£3.95

Poached Pear, Stilton and Caramelised Walnut Salad

£4.25

Fresh Chicken Caesar Salad with Crisp Lettuce, Garlic Croutons, Caesar dressing and Parmesan shavings

£4.50

Beef Tomatoes and Sliced Mozzarella Cheese on a bed of Green Leaves with a Fresh Basil dressing

£4.25

Bacon, Pear and Grape Salad with Curried Cashews

£4.25

Individual baked Shortcrust Tartlet with a choice of fillings served on a bed of Red Chard and Wild Rocket

Choose from

Mature cheddar cheese and Sun Blushed Tomatoes

Stilton and Mushroom

Goats Cheese and Caramelised Red Onion

Ham Hock, Cheese and Red Onion

£3.95

Freshly Breaded Fish Goujons with Lemon and homemade Tartar Sauce, set on crisp leaves

£4.50

Prawn Cocktail with a modern twist with sliced Avocado, Red Apples and Brown Wholemeal Bread

£4.50

BROOKFIELD HALL BANQUET MENU

SOUP

ALL OUR SOUPS ARE HOMEAMDE AND SERVED WITH A FRESH BREAD ROLL

CREAM OF TOMATO AND BASIL

BROCCOLI AND STILTON

FRENCH ONION

SCOTCH BROTH WITH WINTER ROOT VEGETABLES

CREAM OF PARSNIP AND GINGER (WHEN IN SEASON)

CREAM OF LEEK AND POTATO

CREAM OF MUSHROOM AND THYME

MINESTRONE

TOMATO AND ROAST VEGETABLE

SPICY TOMATO AND NOODLE

CARROT AND CORRIANDER

CREAM OF WHITE ONION

CREAM OF RED LENTIL AND BACON

BEEF AND VEGETABLE BROTH

CAUIFLOWER AND MATURE CHEDDAR CHEESE

SWEET POTATO, BUTTERNUT SQUASH AND RED PEPPER

GREEN PEA AND HAM

CREAM OF CHICKEN AND GARDEN VEGETABLES

£3.20

BROOKFIELD HALL BANQUET MENU

MAIN COURSE

A large lamb shank marinated in red wine, garlic and rosemary, slow roasted till tender and served on creamed potatoes with fresh redcurrants

£14.50

Chicken wellington chicken fillet with a mushroom Duxelle and cream cheese and then wrapped in a puff pastry lattice

£12.95

Tender roast topside of beef with a large Yorkshire pudding, rich red wine gravy, English mustard and horseradish sauce

£12.50

Hand Carved tender Roast pork Loin with crackling and apricot and sage stuffing

£12.50

Pan fried Barbary Duck breast served on a bed of stir fried vegetables, Parsnip puree and a rich port and plum sauce

£16.50

Oven baked Salmon Fillet

Served on a bed of wilted greens. Glazed with a mango sauce and toasted coconut or

A creamy shallot, dill and white wine Sauce

£13.95

Traditional Roast turkey, sage and onion stuffing, bacon wrapped sausage and gravy

£12.50

Braised blade of beef set on a fondant potato with a red wine jus and topped with crispy onions

£12.95

Roast chicken Supreme with a choice of sauces

Peppercorn

Shallot, white wine and cream

Stilton and mushroom

£12.50

Roast leg of lamb with a redcurrant and port sauce

£14.50

Baked cod loin topped with a fresh cheese and herb crumb served on a medley of spiced vegetables

£12.50

BROOKFIELD HALL BANQUET MENU

POTATO CHOICES

THYME ROASTED

SAUTE WITH ONIONS

DAUPHINOISE

NEW POTATOES

DUCHESS

BAKED BABY NEW

CREAMED

PARMENTIER

OUR CHEF WILL CHOOSE SEASONAL VEGETABLES THAT COMPLIMENT YOUR MENU

VEGETARIAN OPTIONS

PLEASE CHOOSE ONLY ONE PER FUNCTION

Mushroom and Stilton Stroganoff with Rice

Baked Butternut Squash with Pine Nuts, Red Onions and Peppers in a Spicy Tomato sauce, Topped with Cheese and Fresh Bread Crumbs

Filo Parcels: Courgettes, Leeks and Tomatoes in White Wine and Stilton Cheese Wrapped in Filo Pastry

Spinach and Ricotta Cannelloni with Roasted Vine Tomatoes

Leek, Red Onion and Goats Cheese Tartlet

£12.50

BROOKFIELD HALL BANQUET MENU

FISH COURSE

Homemade Smoked Haddock and Dill Fishcake with Tartar Sauce on Mixed Dressed Leaves

£4.95

Prawn Cocktail with Marie Rose Sauce with Crusty Brown Bread

£4.95

Smoked Salmon and Asparagus Tartlet served on Mixed Dressed Leaves

£4.50

Smoked Mackerel Pate with Brioche Toast and a Crème Fraiche Dressing

£4.25

Freshly breaded Fish Goujons with Lemon and homemade Tartar Sauce, Set on Crisp Leaves

£4.50

BROOKFIELD HALL BANQUET MENU

Desserts

Profiteroles served with Warm Chocolate Sauce

£3.75

White Chocolate and Raspberry Meringue Roulade or

Toffee and Pecan Roulade

£3.75

Homemade Sticky Toffee Pudding with Butterscotch Sauce and Fresh Pouring Cream

£4.25

Tarte au Citron

£3.95

New York Cheese Cake

After Eight Cheese Cake

Baileys Cheese Cake

Forest Fruit Ripple Cheese Cake

£3.95

Homemade Lemon Meringue Pie

£3.95

Trio of Chocolate Desserts

£5.50

Strawberry Shortbread Tower with Chocolate Dipped Strawberries

£4.50

Vanilla Panna Cotta served with Fresh Berries

£3.95

Tiramisu

£4.25

Raspberry Pavlova with a fruit Compote

£4.25

Assorted Cheese and Biscuits served with Celery and Grapes

£3.95

Tea, Coffee and After Dinner Mints

£1.75