

# Brookfield Hall Banquet Menu

## Starters

### **Stuffed Mushroom**

with vegetables and soft cream cheese with a fresh herb crust, served on a toasted croute with wild rocket

### **Homemade Chicken Liver Pate**

with red onion marmalade, toasted brioche and fresh mixed leaves

### **Ham hock and potato salad**

with mixed leaves and wholegrain mustard and honey dressing

### **Hand Crafted Melon Rose**

with mixed berries and drizzled with raspberry coulis

### **Poached Pear, Stilton and Caramelised Walnut Salad**

### **Deep Fried Salt and Pepper Chicken**

on dressed leaves

### **Bacon, Pear and Grape Salad**

with curried cashew nuts

### **Freshly breaded Fish Goujons**

with lemon and homemade tartar sauce set on crisp leaves

### **Classic prawn cocktail**

with Marie Rose sauce and brown wholemeal bread

### **Individual baked shortcrust tartlet**

with a choice of fillings served on a bed of mixed leaves

#### **Choose from:**

Mature cheddar cheese & sun blushed tomatoes

Goats cheese and caramelised red onion

Feta cheese, spinach and mushroom

Leek bacon and cheese

## SOUP

*All our soups are homemade and served with a fresh bread roll*

Tomato and roast vegetable

Cream of tomato and basil

Beef and vegetable broth

Cream of leek and potato

Spicy tomato and noodle

Cream of white onion

Broccoli and stilton

French onion

Minestrone

Sweet potato, butternut squash and red pepper

Cream of chicken and garden vegetables

Scotch broth with winter root vegetables

Cauliflower and mature cheddar cheese

Cream of mushroom and thyme

Cream of red lentil and bacon

Cream of parsnip and ginger

Carrot and coriander

Green pea and ham

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## MAIN COURSE

### **Lamb Shank**

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

### **Chicken Wellington**

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

### **Roast Beef**

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

### **Roast Pork**

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

### **Barbury Duck**

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

### **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

### **Roast Turkey**

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

### **Blade of Beef**

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

### **Roast chicken Supreme**

with a choice of sauces

Peppercorn

or

Shallot, white wine and cream

or

Stilton and mushroom

### **Leg of Lamb**

Roast leg of lamb with a redcurrant and port sauce

### **Cod Loin**

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

### **Salted Caramel Roulade**

Rolled round meringue with salted caramel flavoured filling

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## DESSERT

### **White Chocolate and Raspberry roulade**

Rolled meringue filled with cream, raspberry sauce & white chocolate

### **Profiteroles**

Choux pastry balls filled with sweetened dairy cream and coated in a warm chocolate sauce

### **Sticky Toffee Pudding**

Home made with a rich butterscotch sauce and fresh pouring cream

### **Tart Au Citron**

Lemon flavoured custard filling in a pastry case, dusted with icing sugar. Garnished with fresh fruits and whipped cream

### **New York Style Baked Cheese Cake.**

Biscuit base topped with a creamy vanilla flavour cheesecake with fresh raspberries and Chantilly cream.

### **After 8 Cheese Cheesecake**

A mint flavoured cheesecake with chocolate shavings and coated in dark Belgium chocolate.

### **Individual Baileys and Toffee Cheesecake**

Irish cream cheesecake with caramel sauces a biscuit Crumb and a chocolate and caramel glaze.

### **Strawberry and Prosecco Cheesecake**

A rich cream cheese infused with prosecco essence and a strawberry compote centre. With a strawberry glaze and white chocolate garnish

### **Milk Chocolate and Salted Caramel Roll**

Milk chocolate truffle filled with salted caramel; encased by chocolate sponge and a crisp milk chocolate shell

### **Lemon Meringue Pie**

Individual shortcrust case, homemade lemon filling and topped with fresh meringue and whipped dairy cream

### **Strawberry Tart**

Homemade Strawberry and custard tart in a light pastry case and served with Chantilly cream

### **For the chocolate lovers, our own Trio of Chocolate Deserts**

Brownie Black Forest, Hazelnut Praline and Jaffe orange and chocolate.

### **Raspberry Pavlova**

Crisp meringue shells sandwiched together with raspberry compote and fresh whipped cream

### **Panna cotta**

A light set vanilla cream and served with fresh berries. A Homemade Italian classic dessert

### **Trio of Mini Deserts**

**Can't make your mind up? Then the chef's trio won't disappoint.**

### **English and Continental Cheeses**

With an assortment of savoury biscuits, celery and fresh grapes

### **Freshly Brewed Coffee and Teas**