

Banqueting At

BROOKLYN

COLD STARTER £9.50

CHICKEN LIVER PARFAIT WITH MINI PANCAKES, RED ONION & CHILLI JAM BEEF

TOMATO & BUFFALO MOZZARELLA WITH BABY BASIL & OLIVE OIL (V)

GRILLED KING PRAWNS WITH CROSTINI, TOMATO, RED ONION, SMASHED AVOCADO & GARLIC AIOLI

PRESSED HAM HOCK WITH GARDEN PICCALILLI, CROUTE & PEA PUREE

SALMON GRAVLAX WITH CITRUS CRÈME FRAICHE & BEETROOT CAVIAR

CHICKEN CEASER TERRINE WITH CHARRED BABY GEM, PARMESAN SHRAPNEL, MAPLE BACON & ANCHOVIES

BEEF CAROACCIO WITH HORSERADISH GREMOLATA & BABY CRESS

CREAMED GOATS CHEESE WITH PICKLED BEETS, GOATS CHEESE BON BONS, CANDIED PECANS & VEGETABLE CRISPS

(V,N)

HOT STARTER £11.50

GOATS CHEESE TART WITH RED WINE SHALLOT & BABY WATERCRESS (V)

CHICKEN CEASER CROQUETTE WITH CHARRED GEM, PARMESAN & ANCHOVY

SMOKED HADDOCK FISHCAKE WITH PEA PUREE & GRILLED BACON

TANDOORI CHICKEN LEG WITH ONION BHAJIS, MINT YOGHURT & MANGO CHUTNEY

GRILLED MACKEREL WITH DILL MAYONNAISE, GARLIC RUB TOAST & CHIPOTLE KETCHUP

WILD MUSHROOM ARRANCINI WITH TOMATO RAGU, SWEET BASIL & PARMESAN (V)

SALMON FISHCAKE WITH TOMATO CARPACCIO, SHALLOT SALAD & TARTAR SAUCE

SOUP DE JOUR £8.00

BUTTERNUT SQUASH VELOUTE WITH TOASTED PUMPKIN SEEDS

PEA & HAM WITH MIN YOGHURT & CROUTE

ROAST TOMATO WITH BASIL OIL

SPICED CARROT & SWEET POTATO WITH CHILLI CRÈME FRAICHE

CALIFLOWER CHEESE WITH PROSCIUTTO CRISP

MINISTRONE WITH PESTO & PANCETTA

BROCCOLI & BLUE CHEESE WITH BABY SPINACH

CARROT & CORIANDER WITH ORANGE CREAM

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VEGETARIAN & VEGAN £15.50

WILD MUSHROOM RISOTTO WITH GARLIC CHIPS, TRUFFLE OIL & TARRAGON PLANT CREAM (VG)

FLAT MUSHROOM STEAK WITH KING OYSTER MUSHROOM, CHIMICHURRI & MUSHROOM VOLUTE (VG)

WILD MUSHROOM STROGANOFF WITH TENDER STEM BROCCOLI & BRAISED RICE (VG)

CUMIN & BUTTERNUT SQUASH LENTIL WELLINGTON WITH GRILLED MEDITERRANEAN VEGETABLES & AURORA SAUCE (VG)

CHICKEN £18.50

CHICKEN SUPREME WITH TRUFFLED CHICKEN SAUSAGE, POTATO PUREE, SAUTÉED SPINACH, GRILLED CARROT & RED WINE JUS

CHICKEN SUPREME WITH ASPARAGUS, GARDEN PEAS, FONDANT POTATO, GREEN PEPPERCORN SAUCE & WILD MUSHROOMS

CHICKEN BREAST WITH GRILLED MEDITERRANEAN VEGETABLES, OLIVE CRUSHED POTATO & ROSA SAUCE

CHICKEN WRAPPED IN BACON WITH SMASHED SWEET POTATO, GREEN BEANS, SHALLOT & THYME JUS

BREADED CHICKEN BREAST FILLET WITH BOURSIN WITH SPINACH, SAUTEED CABBAGE & HERBY POTATOES

PORK £18.50

BEER BRAISED PORK BELLY WITH SAUTEED PANCETTA, SAVOY CABBAGE, POMME PUREE & APPLE JACK JUS

GRILLED PORK CHOP WITH PARSNIP AND APPLE PUREE, SAGE JUS, SAUSAGE AND BURY BLACK PUDDING BON BINS & SPRING ONION

PORK LOIN STEAK WITH PULLED PORK AND CHEDDAR CROQUETTE, ROAST MAPLE CARROTS & CALVADOS JUS

PORK FILLET WRAPPED IN PROSCIUTTO WITH FINE BEANS, CHORIZO POTATO TERRINE & APPLE AND SULTANA RELISH

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FISH £18.50

BAKED SALMON SUPREME WITH WALNUT CRUST, FENNEL ROSTI, FENNEL SAUCE & CHARRED LEMON (N)

BAKED COD LOIN WITH CHORIZO MASH, SHRIMP & PARSLEY BUTTER, CRISPY SEAWEED & PARSLEY BUTTER

SUPREME OF HAKE WITH SMASHED BABY POTATO, WATERCRESS, CHARRED LEMON & RED WINE SAUCE

TANDOORI SALMON WITH FLAT ONION BHAJIS, MANGO CHUTNEY, COCONUT RICE & CHARRED LIME

LAMB £24.50

LAMB SHANK WITH BUBBLE & SQUEAK MASH, FINE BEANS & REDCURRANT AND MINT JUS

PRESSED SMOKED PAPRIKA LAMB SHOULDER WITH DAUPHINE POTATO, CARROT PUREE, PEAS & LAMB JUS

LAMB RUMP WITH SMASHED MINTED PEAS, ROAST GARLIC AND ROSEMARY POTATO, PEA SHOOTS & LAMB JUS

LAMB RUMP WITH POTATO GNOCCHI, FINE BEANS, BLACK OLIVE & ROSEMARY LAMB REDUCTION

BRAISED BEEF £27.50

BBQ BRISKET OF RIB WITH CORN & CAULIFLOWER FRITTER, BEEF JUS, CORN AND GRAPE SALSA & SMOKED POTATO PUREE

BEEF SHORT RIB WITH ONION SOUISE, PICKLED KOHLRABI, SHALLOT RINGS, BUTTERED MASH & JUS

FILLET OF BEEF £38.50

BEEF FILLET WITH SAUTEED SPINACH, CONFIT SHALLOT, ROSTI POTATO, BABY CARROTS & THYME JUS

BEEF FILLET WITH POTATO TERRINE, WILD MUSHROOMS, BABY ONIONS & PANCETTA RED WINE JUS

BEEF FILLET WITH CELERIAC MASH, TENDER STEM BROCCOLI, PORT & BLUE CHEESE SAUCE

BEEF FILLET WITH CORNED BEEF MASH, CARROT PUREE, GRILLED ASPARAGUS, RED ONION JAM & JUS

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DESSERT £8.50

CHOCOLATE BROWNIE WITH VANILLA ICE-
CREAM & HEDGEROW FRUITS (VG)

LEMON TART WITH MASCARPONE & RASPBERRY

NEW YORK CHEESE CAKE WITH POPCORN &
SALTED CARAMEL SAUCE

PECAN TART WITH ESPRESSO CREAM & SALTED
CARAMEL SAUCE (N)

STICKY TOFFEE PUDDING WITH BOURBON
SAUCE & CHANTILLY CREAM

WHITE CHOCOLATE & RASPBERRY CRÈME
BRULÉE WITH SHORT BREAD & VANILLA CREAM



VG - VEGAN
V - VEGETARIAN
N - CONTAINS NUTS