

Dinner Menu

To Start

Homemade Cream of Vegetable Soup

Served with herb croutons & fresh bread roll

Brooklands Country Pate

Smooth and rich chicken liver pate served with melba toast & pear chutney

Fan of Melon

Succulent and sweet honeydew melon fan laced with fruit coulis with berry compote

Brooklands Prawn Cocktail

North Atlantic prawns laced in Marie rose sauce on a bed of chiffonade lettuce

Main Course

8oz Sirloin Steak

Cooked to your liking & served with tomato, mushrooms, onion rings & homemade chips

Escalope of Pork Tenderloin

Accompanied with caramelized apple, drizzled with a wholegrain mustard sauce

Rack of Lamb

Oven roasted & finished on minted mashed potato with a redcurrant sauce

Bacon Wrapped Chicken Breast

Chicken breast, stuffed with cheese & wrapped in bacon, oven baked & served with a red wine sauce

Pan Seared Salmon

Finished in the oven, cushioned on cucumber needles with a white wine & dill sauce

Grilled Plaice

Lightly grilled plaice served with a lemon & herb butter

Mediterranean Stuffed peppers

Filled with fragrant rice, mixed spices & fresh herbs. Served on a Provencale sauce.

Mushroom Stroganoff

Field picked mushrooms, sautéed in brandy and cream, sprinkled with paprika, nestled on rice

All main courses served with seasonal vegetables & potatoes unless stated

Dinner Menu

Dessert

Brooklands Profiteroles

Filled with sweet cream, coated in chocolate sauce

Homemade Lemon Tart

Cushioned on orange caramel sauce

Individual Chocolate Cheesecake

Finished with chantilly cream

Mixed Ice cream

Vanilla, strawberry & chocolate

Yorkshire Cheeses and Biscuits

A wide selection of cheeses served with biscuits, grapes and fruit cake.

(Supplement £2.50 per person)
