

Royal Hussars Reunion Weekend

Friday February 26th to Monday 1st March 2010

Bed & Breakfast, £40.00 per person, per night

‘Three nights for the price of two’

Meal Options

**Friday Night: Three course evening meal and live entertainment
£20.00 per person**

**Saturday Night: Buffet and live entertainment
£15.00 per person**

**Sunday Lunch: Three course Sunday lunch
£14.95 per person**

**Sunday Night: Three course evening meal
£20.00 per person**

To make a booking please contact the team on

Tel: (01723) 376576

Fax: (01723) 341093

Email: info@brooklands-scarborough.co.uk

Sunday Lunch

To Start

Homemade Puree of Vegetable Soup

Served with a warm crusty roll, topped with crispy croutons

Brooklands Country Pate

Smooth and rich chicken liver pate served with fresh mixed leaves and Melba toast

Fan of Melon

Succulent and sweet honeydew melon fanned and drizzled with a zesty raspberry coulis

Garlic Mushrooms

Button mushrooms sautéed in garlic butter and finished with white wine, cream and fine herbs presented in a bouchee

Main Course

Roast Topside Beef with Yorkshire pudding

Served with seasonal vegetables, roast potatoes and horseradish sauce

Poached fillet of Haddock Florentine

Served on crushed potatoes and spinach, coated with a mature cheddar cheese sauce

Vegetable Terrine

A combination of layered seasonal vegetables combined in a white wine volute, served on chiffon of lettuce, drizzled with Balsamic dressing.

Rosemary Roasted Leg of Lamb

Served with Mint Sauce

All main courses served roasting new potatoes and seasonal vegetables.

Desert

Homemade Profiteroles

Filled with fresh dairy cream and served with hot chocolate sauce

Sticky Toffee Pudding

Served with butterscotch sauce and vanilla ice cream

Fresh Fruit Filled Brandy Snap Basket

A medley of seasonal fruits

Mixed Ice cream

Vanilla, strawberry or chocolate

Yorkshire Cheeses and Biscuits

A wide selection of cheeses served with biscuits, grapes and fruit cake. (Supplement £2.50 per person)