



## Christmas Parties at The Brooklands Hotel 2010

With the festive period soon approaching it'll soon be time to start planning for everything it entails, presents, family get-togethers and most importantly Christmas Parties! Here at the Brooklands we'd like to take one more task off your hands by hosting your Christmas Party in our beautifully refurbished, three-star AA rated hotel situated in the South Cliff area of Scarborough. We can offer you and your colleagues a welcoming, lively venue where you can start Christmas with a bang!

Your Brooklands Christmas Party will structured thus:

Your evening will begin with a three course meal in our large, elegant dining room. We have a choice of three bespoke Christmas-themed menus to accommodate any culinary needs you and colleagues may have.

Once you've enjoyed our delicious freshly cooked food and the crackers have been opened, you and your party can make your way down into our bar to carry on the party! Once in the bar you can enjoy some of our first class entertainment provided by our select group of entertainers. The more lively amongst you may wish to hit the dance floor, or you may simply want to toast the festive season in our large seating area. Either way you can be sure of a great evening at The Brooklands Bar.

- This great evening is available for the price of £14.95 per person for Party Menu A, £17.95 per person for Party Menu B or £20.95 per person for Party Menu C. (Menus shown below)
- We can also offer each of your guests a large glass of wine with their meal for £2.50 per person.
- **What is more, for every eight people that book with your group, the ninth person dines for free**

To make a booking or simply have a chat about what we can offer you here at The Brooklands please contact the team:

Tel: (01723) 376576)

Fax: (01723) 341093

Email: [info@brooklands-scarborough.co.uk](mailto:info@brooklands-scarborough.co.uk)

We look forward to hearing from you soon.

Regards,  
The Brooklands Hotel

## **FESTIVE PARTY MENU A**

### **Chunky Vegetable Soup**

With butter croutons

### **Sweet Fan of Melon**

With a winter berry compote and fruit coulis

### **Chicken Liver Pate**

With spiced plum chutney

### **Smoked Mackerel Fillet**

With winter leaves and horseradish cream

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### **Local Roast Turkey**

Chipolata and bacon roll, orange and cranberry stuffing, pan gravy

### **Haddock Fillet Florentine**

On crushed potatoes with a rich mature cheese sauce

### **Beef & Mushroom Stroganoff**

With a timbale of fresh boiled rice

### **Caramelised Shallot and Brie Tart**

With tomato and pesto gravy

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### **Christmas Pudding**

With creamy brandy sauce

### **Assorted Dairy Ice Cream**

With wafer biscuit

### **Hazelnut Almond Meringue**

With sweet cream

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### **Tea, Coffee and a Mince Pie**

## **FESTIVE PARTY MENU B**

### **Carrot and Orange Soup**

With herb croutons

### **Halved Pear**

Filled with blue cheese and a port & raspberry sauce

### **Baked Field Mushroom**

Filled with chicken liver pate

### **Breaded Plaice Goujons**

With winter leaves and lemon mayonnaise

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### **Local Roast Turkey**

Chipolata and bacon roll, orange and cranberry stuffing, pan gravy

### **Salmon Fillet En Croute**

On a bed of cucumber noodles with a dill sauce

### **Yorkshire Dales Rack of Lamb**

On minted mash with a redcurrant jus

### **Vegetable Wellington**

With roast potatoes and a tomato & basil sauce

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### **Christmas Pudding**

With creamy brandy sauce

### **Traditional Sherry Trifle**

With tuille biscuits

### **Chocolate Brownie**

Topped with rich chocolate sauce and a sweet cream

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### **Tea, Coffee and a Mince Pie**

## **FESTIVE PARTY MENU C**

### **Broccoli and Blue Cheese Soup**

With butter croutons

### **Duo of Melon**

Garnished with a winter berry compote soaked in sloe gin

### **Black Pudding Stack**

With mushroom and bacon in a pool of port jus

### **Tempura King Prawns**

With winter leaves and a Hoi-Sin dip

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### **Local Roast Turkey**

Chipolata and bacon roll, orange and cranberry stuffing, pan gravy

### **Seared Tuna Steak**

On a bed of roasted root vegetables with a pesto dressing

### **Breast of Duckling**

On cranberry mash with a port and orange sauce

### **Roast Chestnut, Spinach, Wild Mushroom & Feta Strudel**

On a warm tomato & pepper coulis

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### **Christmas Pudding**

With creamy brandy sauce

### **Champagne Jelly**

With winter fruits and vanilla ice cream

### **White Chocolate Cream Brûlée**

With dark chocolate crisps and shortbread biscuits

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### **Tea, Coffee and a Mince Pie**