



Valentines Weekend 2010



Valentine's Day 2010 is nearly upon us and here at The Brooklands Hotel we have arranged a number of special events and offers to make this year the most romantic one yet for you and your partner.



Valentines Dinner

On Saturday 13th February our Head Chef has prepared a sumptuous Valentine's menu, which will be served in our elegant dining room, accompanied by a complimentary glass of sparkling wine.

Price, £59.00 per couple

(Menu on page below)



Weekend Accommodation

To make your weekend as relaxing and enjoyable as possible why not stay in one of our well-equipped, comfortable rooms. We have two combinations available, the Friday and Saturday night or the Saturday and Sunday night.

Both combinations are available at **£40.00 per person per night bed and breakfast** or **£60.00 per person per night, dinner bed and breakfast** (inclusive of the Valentines Dinner)

In addition to our standard suites, we also have Deluxe Suites available, complete with complimentary wine, bottled water, luxury biscuits and a beautiful view overlooking the Esplanade Gardens.

These deluxe rooms are available at a supplement of **£10.00 per person per night. (£40.00 in total)**





Valentines Menu



To Start

Roast Tomato and Sweet Pepper Soup
Served with herb croutons

Duck and Ginger Filo Parcels
Finished with an orange and coriander dressing

Warm Salad Smoked Salmon
Flaked pieces of smoked salmon tossed
in winter leaves bound with honey
and thyme dressing finished
with a balsamic reduction

Honeydew Melon and Winter Berries
Layered slices of honeydew melon filled
with winter berries' topped with lemon
sorbet drizzled with a port
and raspberry coulis





Main Courses



Pan Seared Cod Fillet

Served on a tomato and fennel salsa, surrounded by a sweet chilli dressing

Stuffed Pork Tenderloin

Pork tenderloin stuffed with apple and sauce, wrapped in streaky bacon, oven baked, cushioned on garlic mashed potato and caramelised apple ring drizzled with a white wine and mushroom sauce

Roast Fillet of Beef

Roast fillet of beef laid on a casserole of wild mushrooms finished with a rich burgundy sauce

Cannelloni and Roasted Vegetables

Roasted vegetables stuffed in cannelloni slowly baked in a tomato and basil sauce





For Dessert



Bailey's Irish Cream Brulee
With cinnamon shortbread

Double Chocolate Brownie
With cream anglasse and vanilla ice cream

Lemon Tart
With garnished Chantilly cream
and winter berries.

Yorkshire Cheese and Biscuits
Served with homemade chutney, fruit and celery

**With Tea or Coffee and a mint
chocolate to finish**

