



# BROOKLYN HEIGHTS

---

## BROOKLYN BANQUETING MENU

---

£36.00 (3 courses including bread rolls, freshly brewed cafetiere coffee)

CHICKEN & WAFFLES smooth chicken parfait, Riesling jelly, savoury granola

CLASSIC SMOKED SALMON charred lemon, caper and shallot salad

GLAZED GOAT'S CHEESE CROTTIN balsamic roast beetroot salad (v)

PRESSED HAM KNUCKLE deli style kraut and cucumber relish

SMOKED PAPRIKA BRAISED LAMB, CHARRED CORN & PICKLED GRAPE SALSA  
creamed corn, crisp potato terrine, lamb dripping and rosemary popcorn

ROAST HERITAGE PORK CHOP maple bacon cassoulet beans, greens, curry spiced apple

SLOW BRAISED SHORT RIB OF BEEF soft mash, onion soubise, kohlrabi pickles

FALAFEL & GRILLED HALLOUMI BEETROOT HOUMOUS pomegranate, molasses, toasted seeds

ROAST BREAST OF CHICKEN caponata, olive crushed potatoes, roast tomato dressing, rucola

BAKED FILLET OF SALMON walnut crumb braised fennel sauce, mojo verde

CHOCOLATE BROWNIE Bourbon chocolate sauce, Chantilly cream, muscovado sprinkles

PECAN TART espresso cream, salted caramel

CLASSIC LEMON TART mascarpone, berries, basil sugar

NEWYORK BAKED CHEESECAKE apple pie relish

THREE CHEESE BOARD Eccles cake, soused grapes, oatcakes (£4.50 supplement per person)



# BROOKLYN HEIGHTS

---

## BROOKLYN DE LUXE BANQUETING MENU

---

£46.00 (3 courses including bread rolls, freshly brewed cafetiere coffee)

SEARED CARPACCIO OF TREACLE CURED BEEF pastrami rub, horseradish and lemon gremolata

OAK SMOKED SALMON grilled shrimp, avocado and mango cocktail, dried citrus

BURRATA charred orange and fennel salad, green herb relish (v)

CHICKEN CAESAR TERRINE charred gem, parmesan shrapnel, maple bacon, tempura anchovy

RARE ROASTED NEW YORK STRIP OF AGED BEEF, YEASTED PEPPERCORN BUTTER  
fondant potato, garlic cornbread, braised beef gravy

ROAST CHUMP OF NATIVE LAMB, CRISP POTATO TERRINE  
fricassee of woodland mushrooms, braised shoulder croquette, rosemary and thyme jus

GRILLED FILLET OF SEA BASS, CHARRED MEDITERRANEAN VEGETABLES  
crayfish and dill crushed new potatoes, saffron 'chowder'

SALT BAKED CELERIAC truffle, parmesan and green herb risotto, mozzarella bon bons

PROSECCO JELLY strawberry, lemon balm and aged white balsamic salad

MELTING CHOCOLATE TART sour cherry and porter ale syrup, mascarpone

CEREAL MILK RICE PUDDING brulée sugar, nutmeg ice cream

WHITE CHOCOLATE PANNA COTTA pistachio cream, Chambord raspberries

THREE CHEESE BOARD Eccles cake, soused grapes, oatcakes (£35.00 supplement per table of 10)

All dietary requirements can be catered for and some of our foods contain allergens. Please advise your Event Planner at least 2 weeks before and ask them any questions you need if there are delegates with food allergies either before or on the day. Please note all of our menus include a Sugar Tax where applicable.

