

A photograph of the Brooklands Museum building, a large brick structure with a prominent clock tower and a balcony. In the foreground, several vintage cars are parked, and a group of people is gathered around them. The scene is set outdoors on a clear day.

**BROOKLANDS
MUSEUM**

HOSPITALITY & EVENTS

MENUS FOR YOUR EVENT
AT BROOKLANDS MUSEUM

2011

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BANQUETING SELECTOR

STARTERS

Smoked Salmon

with roasted beetroot and apple salad

£6.75

Jellied Ham Hock Terrine

with toasted brioche and an egg and caper dressing

£6.50

Whipped Goats Cheese with Roast Pear (V)

and a rosemary biscuit

£7.50

Blue Cheese and Tomato Tart (V)

with balsamic glaze and rocket salad

£6.50

Wild Mushroom and Thyme Tart (V)

with truffle oil cream

£7.25

“Prawn Cocktail”

prawns served in a classic marie rose dressing

£6.95

Crab and Basil Salad

with avocado mousse

£8.50

Parma Ham with Smoked Cheddar

and confit tomato salad

£7.50

Air dried Beef with Horseradish Cream

rocket leaf and parmesan shavings

£7.95

Chicken Liver Parfait with Red Onion Compote

and spiced wine reduction

£7.25

SOUP COURSE

all served with rustic breads

Green Pea and Plantation Pork Ham Hock Soup

£4.75

Leek and Potato Soup with White Truffle Cream

£5.25

French Onion Soup with Gruyère Cheese glazed Crouton

£5.25

SORBETS

£2.00 each

Classic Champagne

Mediterranean Lemon

Mango and Pressed Passion Fruit

FISH COURSE

Seared Salmon with Textures of Fennel

£7.75

Roast Scallops with Pea and Mint Puree

and smoked bacon

£9.95

Delice of Sea Trout

with lemon and parsley roasted artichoke

£8.50

BANQUETING SELECTOR

MAIN COURSE

Grilled Salmon with Roasted Cherry Tomatoes

new potatoes and baby spinach

£14.95

Herb Crusted Sea Trout with Wholegrain Mustard Dressing

baby leeks and new potatoes

£17.95

Free Range Chicken Supreme with Wild Mushrooms

sautéed spinach and herb cream sauce

£14.50

Roast Aylesbury Duck Breast

Victoria plum sauce and gratin potatoes

£20.50

Rump of Lamb with Celeriac Dauphinoise

and Savoy cabbage

£16.95

Roast Rack of Lamb

ratatouille, fondant potato and a black olive jus

£18.95

Braised British Beef

with bacon, mushrooms, shallots and a rich wine sauce

£16.75

Highland Farm Beef Wellington

wrapped in parma ham and puff pastry served with horseradish mash

£22.50

Wild Mushroom and Spinach Pithivier (V)

with a chevril sauce

£15.50

Pea, Parmesan and Mint Risotto (V)

with herb oil dressing

£16.75

DESSERTS

Classic Sherry Trifle with Berry Compote

£6.50

Vanilla Panna Cotta with Caramelised Oranges

£7.50

Warm Bakewell Tart with Clotted Cream Ice cream

£6.50

Baileys Bread and Butter Pudding with White Chocolate Ice cream

£7.25

Dark and White Chocolate Mousse with Cherry Compote

£8.25

Selection of Farmhouse Ice creams

£6.25

Eton Mess with a Champagne Raspberry Jelly

£6.75

Glazed Lemon Curd Tart with Candied Lemon Zest

£7.50

Selection of British Cheeses with a Seasonal Chutney

including cheddar, blue and soft set cheeses

£8.50

Tea and Filter Coffee with Chocolate Truffles

£3.20

Tea and Filter Coffee

£2.75

FINGER BUFFET SELECTOR

A Selection of Wraps or Open Sandwiches

and a choice of **five** of the following dishes:

Mini Cheese Burgers with Tomato Relish

Roast Beef Yorkshire Pudding with Horseradish Cream

Salmon en Croute with Spinach

Selection of Crudités and Dips

Cherry Tomato, Baby Mozzarella and Basil Skewers

Goats' Cheese and Tomato Pasty

Roast Pepper and Chorizo Frittata

Honey and Sesame Seed Chicken Skewers

New Potato with Tomato Salsa

Cheese Scones with Grape Chutney

Prawn Fish Cakes with Chilli Mayonnaise

Red Onion and Feta Quiche

Mini Chocolate Brownies

Roast Apple Turnovers

Lemon Curd Tart

Fresh Fruit Skewers with a Lime and Mint syrup

£15.00 per person (additional items at £1.75 per person)

FORK BUFFET SELECTOR

MENU 1

MAIN COURSE

Beef Goulash with Sweet Smoked Paprika and Pilau Rice

Fisherman's Pie with Cheddar Glazed Mash Potatoes and Minted Peas

DESSERT

Spiced Apple and Berry Crumble with Fresh Vanilla Custard

MENU 2

MAIN COURSE

Chicken Fricassee with Tarragon, Mushrooms and Buttered New Potatoes

Haddock with a Lemon Parsley Cream

DESSERT

Chocolate Brownies with Fresh Strawberries

MENU 3

MAIN COURSE

Grilled Delice of Salmon with Roasted Sweet Potatoes

Pork & Apple Casserole with Sage Dumplings and Buttered New Potatoes

DESSERT

Pear and Almond Tart with Whipped Vanilla Cream

All main courses are served with seasonal vegetables.

Vegetarian offerings are available upon request

£20.00 per person

COLD BUFFET

MAIN COURSE

Honey Roast Ham with Homemade Piccalilli

Rare Roasted Topside Beef with Creamed Horseradish

Poached Salmon with Parsley Mayonnaise

Broccoli and Blue Cheese Quiche

Feta and Sunblushed Tomato Frittata

Puy Lentil and Smoked Ham Salad with English Mustard Mayonnaise

Cucumber and Cherry Tomatoes Tossed with an Oregano Vinaigrette

Rocket and Parmesan Salad

Warm Minted New Potatoes

Served with a selection of breads

DESSERT

Summer Pudding with Clotted Cream

£25.50 per person

CANAPÉ SELECTOR

COLD

Gruyère Cheese Straws

Marinated Bocconcini wrapped in Parma Ham

Blue Cheese and Apple on a Ciabatta Croute

Smoked Duck with Lime Mayonnaise

Mini open Smoked Salmon Bagel with Lemon and Caper Cream Cheese

Citrus Prawns with Lime Mayonnaise

Yorkshire Pudding filled with Rare Roast Beef and a Horseradish Cream

HOT

Mini Croque Monsieur

Seared Salmon with a Honey and Soy glazed

Somerset Brie and Red Onion Tart

Crab and Coriander Arachini

Sweet Chilli marinated Chicken Skewers

Wild Mushroom Stroganoff in a Filo Basket

three pieces per person **£7.25**

five pieces per person **£11.50**

seven pieces per person **£14.50**

DAY DELEGATE RATE – PACKAGE ONE

ARRIVAL

Selection of Tea, Coffee and Herbal blends

Mineral Water

Danish Pastries

MID MORNING

Selection of Tea, Coffee and Herbal blends

Mineral Water

Homemade Biscuits

LUNCH

Finger Buffet

MID AFTERNOON

Selection of Tea, Coffee and Herbal blends

Mineral Water

Homemade Chocolate Brownies

From £44.10 per person

Inclusive Benefits:

Room hire, flipchart, wireless connectivity, conference pads and pencils, unlimited mineral water, orange juice, complimentary car parking and full event management support

FINGER BUFFET MENU

A Selection of Wraps or Open Sandwiches

and a choice of **five** of the following dishes:

Mini Cheese Burgers with Tomato Relish

Roast Beef Yorkshire Pudding with Horseradish Cream

Salmon en Croute with Spinach

Selection of Crudités and Dips

Cherry Tomato, Baby Mozzarella and Basil Skewers

Goats' Cheese and Tomato Pasty

Roast Pepper and Chorizo Frittata

Honey and Sesame Seed Chicken Skewers

New Potato with Tomato Salsa

Cheese Scones with Grape Chutney

Prawn Fish Cakes with Chilli Mayonnaise

Red Onion and Feta Quiche

Mini Chocolate Brownies

Roast Apple Turnovers

Lemon Curd Tart

Fresh Fruit Skewers with a Lime and Mint syrup

DAY DELEGATE RATE – PACKAGE TWO

ARRIVAL

Selection of Tea, Coffee and Herbal blends

Mineral Water

Pastries and Danish

MID MORNING

Selection of Tea, Coffee and Herbal blends

Mineral Water

Homemade Biscuits

LUNCH

Fork Buffet

MID AFTERNOON

Selection of tea, Coffee and Herbal blends

Mineral Water

Homemade Biscuits

Individual Loaf Cakes

From £47.10 per person

Inclusive Benefits:

Room hire, flipchart, wireless connectivity, conference pads and pencils, unlimited mineral water, orange juice, complimentary car parking and full event management support

FORK BUFFET MENU

please choose one of the following menus for all of your guests

SUMMER MENU

Honey Roast Ham with Homemade Piccalilli

Rare Roasted Topside Beef with Creamed Horseradish

Poached Salmon with Parsley Mayonnaise

Broccoli and Blue Cheese Quiche

Cucumber and Cherry Tomatoes tossed with an Oregano Vinaigrette

Rocket and Parmesan Salad

Warm Minted New Potatoes

Served with a selection of breads

Summer Pudding with Clotted Cream

Tea, Coffee and Herbal blends

WINTER MENU

Grilled Chicken Breast with Mozarella wrapped Parma Ham

Baked Cod with a Mornay Sauce

Served with a seasonal vegetables and new potatoes

Vanilla and Apple infused Rice Pudding with ultanas

Tea, coffee and herbal blends

WINE LIST

WHITE WINE

| | | | |
|---|---------|-----------|--------|
| 1. Colombard Chardonnay Duc de Chapelle | 2009/10 | France | £14.00 |
| 2. Sauvignon Blanc, Terre D'Or | 2009 | France | £14.50 |
| 3. Semillon Chardonnay Richmond Ridge | 2009/10 | Australia | £16.00 |
| 4. Viognier, La Playa, Colchagua Valley | 2010 | Chile | £17.00 |
| 5. Pinot Grigio Portenova, Veneto | 2010 | Italy | £18.00 |
| 6. Chenin Blanc, Laibach, Stellenbosch | 2010 | SA | £20.00 |
| 7. Sauvignon Blanc, Wairau River, Marlborough | 2010 | NZ | £23.00 |
| 8. Sancerre Domaine Merlin Cherrier | 2009 | France | £26.00 |
| 9. Montagny 1er Cru 'Veilles Vignes' Caves de Buxy | 2008 | France | £29.00 |

RED WINE

| | | | |
|---|---------|-----------|--------|
| 10. Cabernet Merlot Duc de Chapelle | 2010 | France | £14.00 |
| 11. Cabernet Tinta Barocca 'John B', Rietvallei Estate | 2010 | SA | £14.50 |
| 12. Shiraz Cabernet Richmond Ridge | 2010 | Australia | £16.00 |
| 13. Malbec Es Vino, Finca Sopenia, Tupungato, Mendoza | 2009/10 | Argentina | £17.25 |
| 14. Reserve Merlot, Vina Tres Palacios, Cholqui, Maipo Valley | 2009 | Chile | £19.00 |
| 15. Pinot Noir 'Sol y Sombra' Reserve, Central Valley | 2009 | Chile | £21.00 |
| 16. Bodegas Ramon Bilbao, Edicion Limitada Rioja Crianza | 2007 | Spain | £24.00 |
| 17. Chateau Cabans Cru Bourgeois, Medoc | 2006 | France | £26.00 |
| 18. Brouilly 'Cuvee de la Bruyere' Vieilles Vignes, Domaine Dubost | 2009/10 | France | £29.00 |

ROSÉ WINE

| | | | |
|---|---------|-------|--------|
| 19. Pinot Grigio "Ramato" Il Barco, Veneto | 2009/10 | Italy | £19.00 |
|---|---------|-------|--------|

SPARKLING WINE

| | | | |
|---|----|-------|--------|
| 20. Prosecco di Valdobbiadene Frizzante d'Arcane | NV | Italy | £20.00 |
|---|----|-------|--------|

CHAMPAGNE

| | | | |
|---|----|--------|--------|
| 21. Veuve Clicquot Yellow Label | NV | France | £52.00 |
| 22. Möet & Chandon Brut Imperial | NV | France | £46.00 |
| 23. Mercier Brut Rosé | NV | France | £39.00 |
| 24. Mercier Brut | NV | France | £35.00 |



BAR TARIFF

SPIRITS

| | |
|-------------------------------|-------|
| Russian Standard Vodka | £3.00 |
| Grants Whisky | £3.00 |
| Sailor Jerry Rum | £3.00 |
| Hennessey Cognac | £3.20 |
| Beefeater Gin | £3.00 |
| Jack Daniels | £3.20 |
| Mixer | £1.00 |

BEERS

| | |
|----------------------------------|-------|
| Carlsberg Draught | £3.00 |
| Aspall Draught | £3.20 |
| Adnams Cask Draught | £3.00 |
| Export 275ml Bottle | £3.00 |
| Aspall Cyder 330ml Bottle | £3.00 |
| Newcastle Brown Ale | £3.50 |
| Guinness Can | £3.00 |
| VK Ice/Blue | £3.00 |

SOFT DRINKS

| | |
|--------------------------------------|-------|
| Water 500ml | £1.50 |
| Water 1ltr | £3.00 |
| Coke/Diet Coke Glass Bottle | £1.50 |
| 7up Bottle | £1.50 |
| Relentless Energy Drink | £2.00 |
| Tropicana Orange Juice Bottle | £2.00 |
| Capella Apple Juice Bottle | £2.00 |
| Orange Juice 1ltr | £3.00 |

ENHANCEMENTS

| | |
|---|-------|
| Tea, Coffee and Biscuits | £3.00 |
| Tea, Coffee | £2.50 |
| Danish Pastries | £1.50 |
| Selection of Loaf Cakes | £2.00 |
| Chocolate Brownies | £1.50 |
| Cut Fruit Platter | £2.00 |
| Mixed Fruit Yoghurts | £1.50 |
| Sandwich Lunch with Crisps and Chocolate Brownies | £6.50 |
| Continental Meat and Cheese Platters with Selection of Breads | £5.50 |
| Orange and Passion Fruit Jelly with a Cinnamon Cream | £2.75 |
| Full English Breakfast | £9.50 |
| Bacon Sandwiches | £3.50 |

(all prices are exclusive of VAT)



SUCCESSFUL, PRESTIGIOUS AND MEMORABLE

Here at Brooklands Museum, we pride ourselves on delivering outstanding personal service that delivers exactly what you want down to the last detail. You and your delegates will greatly enjoy the inspirational and unique surroundings, making your event a resounding success.

For further information, please contact us at

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