

3 COURSE MENU - £17.95

STARTER

Cream of Vegetable Soup, served with a Bread Roll

MAIN

Roast Chicken Supreme with a Sage and Onion Stuffing wrapped in Bacon, accompanied by Chipolata Sausage, Roast Potatoes, Seasonal Vegetables, Broccoli Florets and a Pan Jus

VEGETARIAN

Red Onion and Goats Cheese Tart with Roast Potatoes, Seasonal Vegetables and Broccoli Florets

DESSERT

Chantilly Cream Profiteroles with Chocolate Sauce

Brook Hotel Norwich

2 Barnard Road, Norwich, Norfolk, NR5 9JB T: 01603 741 161 F: 01603 741 500

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3 COURSE MENU - £21.95

STARTER

Leek and Potato Soup, Served with a Bread Roll

Classic Prawn Cocktail with a Marie Rose Sauce

MAIN

Roast Topside of Beef with Yorkshire Pudding, Roast Potatoes,
Seasonal Vegetables and a Pan Jus

Grilled Salmon Fillet with Prawn Sauce, New Potatoes and Seasonal Vegetables

VEGETARIAN

Roasted Stuffed Pepper with Vegetable Pilau Rice and an Arrabiata Sauce

DESSERT

Apple Crumble and Custard

Classic Baked Vanilla Cheesecake with Mixed Berry Compote

PRE-ORDER ONLY

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3 COURSE MENU - £29.95

STARTER

French Onion Soup served with Parmesan Crouton

Crispy Duck Spring Roll served with Hoisin Sauce

Chef's Homemade Chicken Liver Pate served with Quince Jelly and Melba Toast

MAIN

French Trimmed Half Rack of Lamb with Red Current and Port Jus

Chicken Supreme with a Wild Mushroom Sauce

Plaice Paupiette Stuffed with Prawns, Napped with White Wine Sauce

All served with Seasonal Vegetables and Potatoes

VEGETARIAN

Roast Butternut Squash Risotto, topped with Wensleydale Cheese

DESSERT

Sticky Toffee Pudding & Custard

Lemon Tart with Chantilly Cream

Fresh Fruit Salad

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Banqueting Menu

STARTERS

Chefs French onion soup served with parmesan croute	£5.95
Cream of Vegetable soup	£4.95
Smoked Salmon and Crayfish Parcel	£7.95
Crayfish bound in marie rose sauce wrapped in Scottish smoked salmon with a chive bow	
Thai Chilli Crab cakes	£7.50
Served with a sweet chilli dipping sauce	
Chefs Chicken liver pate	£6.95
Served with toasted ciabatta and red onion marmalade	
Game Terrine	£7.95
Duck, Pork and Pheasant wrapped in bacon served with an apple chutney and toasted ciabatta	
Exotic Fruit Cup topped with lemon sorbet	£7.95

MAINS

Salmon en croute	£14.95
Fillet of Salmon wrapped in spinach and filo pastry served with a parsley sauce, new potatoes and panache of vegetables	
Baked fillet of seabass	£15.95
Served with a lime and lemon butter, new potatoes and panache of vegetables	
Roasted cod loin	£15.95
Wrapped in pancetta, served with a wholegrain mustard sauce, sautéed potatoes and panache of vegetables	
Traditional individual Beef wellington	£24.95
Served with a red wine and wild mushroom Jus, fondant potato and panache of vegetables	

Brook Hotel Norwich

Banqueting Menu

Chicken Supreme	£14.95
Served with chipolata sausage, sage and onion stuffing wrapped in bacon with duck fat roast potatoes and seasonal vegetables	
Roast Belly of Pork	£15.95
Served with an apple and cider Jus, duck fat roasted potatoes, panache of vegetables and an apple compote	
Confit Leg of Duck	£14.95
Served with spiced red cabbage, apple infused mash and a honey and red wine Jus	

VEGETARIAN MAINS

Vegetable Wellington	£14.95
Served with parsley sauce, sautéed potatoes and seasonal vegetables	
Wild Mushroom Risotto	£14.95
Topped with parmesan shavings and rocket leaves	

DESSERTS

Cheese Platter	£8.95
A selection of English cheeses served with biscuits, apple, celery, grapes and an apple chutney	
Sticky Toffee Pudding	£5.95
Served with a caramel sauce, topped with vanilla seed ice cream	
Vanilla Panna Cotta	£5.95
Served with Pimm's infused fruit compote	
Chocolate Torte	£5.95
Served with chocolate sauce and Chantilly cream	
Tarte au Citron	£6.95
Served with a lemon coulis	