



Halloween menu

Starters

Winter pumpkin soup with candied seeds and a cobweb cream

Devilled kidneys with Pommery mustard and buttered spinach

Salad of Asparagus fingers, deep fried poached eggs, torched gem lettuce and devilled salad cream

Dracula's salad of blood oranges, heritage beetroots, whipped Golden cross goats cheese and truffle oil

Main course

Witches pot au four of baby chicken, baby vegetables and herbed eyeball dumplings

Hells fire Seabass fillets with black and orange tagliatelle and a mussel and clam chowder

Cauldron braised skeleton beef ribs with root vegetables and cheddar cheese mash

Pumpkin and sage risotto with parmesan cobweb



Brooklands College

Desserts

Blood red velvet cake with a blood orange and vanilla ice cream

Gooley and sticky toffee pudding with a branded pear and candied hazelnuts

Selection of very smelly and rancid cheeses served with crackers, celery and grapes

Coffee and teas

Coffee and specialty teas served with petit fours

£17.95



BROOKS
Restaurant

