

# MENU

BROOKS RESTAURANT

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## STARTERS

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French onion soup with apple, sherry, and a  
gruyere cheese glazed crouton

Spinach and buffalo mozzarella filled aranchini with  
marinara sauce and deep fried basil leaves

Seafood cocktail of prawn, squid, crab, lobster and octopus,  
served with seafood sauce and crispy salad leaves

Salad of roasted partridge with pomegranate, rocket leaves,  
chestnuts and a rich vinaigrette dressing

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## MAIN

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Pan-fried cod fillet served with clams, beetroot puree, asparagus,  
spinach, baby plum tomatoes and baby new potatoes

Pot-roasted pheasant with red wine, poached pears,  
chestnut crumble and red cabbage bon bons

Wild mushroom and spinach risotto, parmesan crisps,  
truffle and spinach oil

Roasted pork fillet with a chive and sage crumb, poached  
rhubarb, ginger sauce and an apple flavoured mash

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## DESSERTS

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Coconut mousse with passion fruit, lime and roasted pineapple

Red wine and ruby port poached dessert pears with vanilla and cinnamon crème brulee and homemade granola

Dark chocolate and beetroot brownie with white chocolate ice cream and a chocolate tuille

Hot banana soufflé with caramelised banana and a rum and raisin ice cream



Coffee, teas and petit fours



Written and produced by Brooklands College level 3 Students

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**£ 24.95** inc 20%vat