

FORK BUFFET MENU

(Minimum 30)

Hot Dishes

Pork & Hazy Hog cider cassoulet, sauteed greens & roasted new potatoes
Thai red chicken & vegetable curry, braised garlic and coriander rice, prawn crackers
Beef and pork lasagne, garden salad & garlic bread
Braised beef & Brooklands ale pie, sauteed greens & roasted new potatoes
Minted Shepherds' pie, sauteed vegetables
Teriyaki Chalk stream trout, stir-fried vegetables & sticky rice

Vegetarian dishes

Red lentil & market vegetable cobbler, black pepper & smoked applewood scone topping,
sauteed greens
Roasted cauliflower tikka masala, aromatic rice & naan bread
Tex-Mex bean chili, coriander rice & soured cream
Spinach and ricotta cannelloni, garden salad & garlic ciabatta

Cold dishes

Grilled marinated chicken Caesar salad
Smoked mackerel Waldorf salad
Caramelised goats cheese, roasted caraway carrots, quinoa & currant salad
Vegan feta, pickled red onion, spiced seeds, Greek salad

Add something sweet

Black cherry & apple crumble tart, vanilla custard
Wild berry & white chocolate cheesecake
Passionfruit meringue pie
Profiteroles, salted caramel & chocolate sauce
Banoffee strudel

£18.95pp – 1 course

£22.95pp – 2 courses

All prices are subject to VAT

For any dietary requirements or allergen information, please inform us in advance of your event

FOR FURTHER INFORMATION PLEASE CONTACT US AT

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