



## BANQUETING MENU

### MENU GUIDANCE

Our menus are designed using the finest, seasonal, locally-sourced ingredients. If you have any special requests, or other dishes you may like to choose from then we'll happily discuss your requirements with you.

We have three menu options, priced as below: -

**Brooksby Package £24.95**

**Beatty Package £19.95**

**Villiers Package (minimum of 80 guests) £16.50**

We invite you to select one option per course. If you would like to upgrade and offer your guests a choice of meal, this is available at an additional cost of £3.50 per guest. Dietary requirements can be accommodated at no additional cost.

### STARTERS

<b>Local Asparagus Wrapped in Parma Ham</b> roasted figs, rocket and balsamic glaze	<b>Brooksby</b>
<b>Freshwater Crayfish &amp; Mango Cocktail</b> Marie rose sauce, crisp iceberg lettuce and rustic bread	<b>Brooksby &amp; Beatty</b>
<b>Melon With Shaved Pecorino (V)</b> rocket and a honey dressing	<b>Brooksby, Beatty &amp; Villiers</b>
<b>Ham Hock &amp; Apricot Mosaic</b> watercress, sourdough bread and homemade piccalilli	<b>Brooksby, Beatty &amp; Villiers</b>
<b>Mini Vegetable &amp; Bocconcini Bruschetta (V)</b> served warm with a balsamic reduction	<b>Brooksby, Beatty &amp; Villiers</b>
<b>Chicken Liver Parfait</b> red onion chutney, toasted brioche slice and deep fried sage	<b>Brooksby &amp; Beatty</b>
<b>Ham &amp; Pea Soup</b> pea shoot garnish	<b>Brooksby &amp; Beatty</b>
<b>Wild Mushroom Soup (V)</b> tarragon & truffle oil	<b>Brooksby, Beatty &amp; Villiers</b>



BROOKSBY HALL

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**MAIN COURSE**

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<b>Roast Striploin Of Leicestershire Beef</b> roast potatoes, Yorkshire pudding, red wine jus	<b>Brooksby</b>
<b>Lamb Rump</b> basil mashed potato, mixed vegetable ratatouille, rosemary jus	<b>Brooksby</b>
<b>Slow Cooked Pork Belly</b> cider glazed fondant potato, bacon crisp, pork jus	<b>Brooksby, Beatty &amp; Villiers</b>
<b>Seared Duck Breast</b> sweet potato puree, gingered red cabbage, soy and ginger glaze	<b>Brooksby &amp; Beatty</b>
<b>Roasted Salmon Fillet</b> lemon and dill risotto, confit cherry tomato and wilted spinach	<b>Brooksby &amp; Beatty</b>
<b>Pan Fried Seabass</b> crushed new potatoes, roasted fennel and beetroot, lemon butter sauce	<b>Brooksby &amp; Beatty</b>
<b>Traditional, Locally Sourced Roast Dinner</b> chicken, turkey or pork with traditional trimmings	<b>Brooksby, Beatty &amp; Villiers</b>

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**VEGETARIAN**

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<b>Wild Mushroom Lasagne</b> garlic bread
<b>Goats Cheese, Spring Onion, Rocket Tartlet</b> aged parmesan salad, balsamic glaze

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**DESSERTS**

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<b>Trio of English Classics</b> Bakewell tart, Lemon tart, Eton mess	<b>Brooksby</b>
<b>Sticky Toffee Pudding</b> pecan toffee sauce, Chantilly cream	<b>Brooksby, Beatty &amp; Villiers</b>
<b>Seasonal Fruit Crumble</b> custard or cream	<b>Brooksby, Beatty &amp; Villiers</b>
<b>Warm Chocolate Fondant</b> chocolate paint, vanilla seed ice cream	<b>Brooksby, Beatty &amp; Villiers</b>
<b>Strawberry Cheesecake</b> forest fruit puree, shot of milkshake	<b>Brooksby &amp; Beatty</b>
<b>Poached Vanilla and Red Wine Pear</b> sweet syrup, clotted cream	<b>Brooksby &amp; Beatty</b>