



Dinner Menu

Amuse Bouche

Starters

Cream of mussel and celeriac soup with mussel Kiev's and herb oil

Goats cheese, golden and ruby beetroot, candied walnuts
and pickled apples

Ravioli filled with chicken mousseline, served with
roasted root vegetables

Salmon and bass ceviche with Asian grapefruit pearls
and salad radishes

Main Courses

Braised beef short ribs with salt baked kohlrabi, baby and pureed
carrot, new potatoes and a wholegrain mustard sauce

Pan fried sea bass with white wine, braised red chicory, celeriac
textures, cockles and sorrel

Sous vide asparagus with lemon grass butter sauce, butternut
squash puree and blackened garlic

Breast of guinea fowl with braised Savoy cabbage, puree of
cabbage, wild mushrooms and pearl barley



Dessert Menu

Desserts

Set chocolate ganache with orange and Campari sorbet, coffee crumb, chocolate chards and freeze dried raspberries

Peach melba with vanilla mousse, raspberry macaroon, and raspberry sorbet

Steamed carrot and walnut pudding with lemon mascarpone, honeycomb crisp and an apple sour shot

Selection of farmhouse cheeses, celery and seed crackers

Coffee or tea and petit fours

£17.95 incl 20%vat

Want to make a reservation for another night?

Get in touch!

01932 797879 | restaurant@brooklands.ac.uk