

FUNCTION MENU SELECTION

Hors D' Oeuvres

1. Prawn Cocktail
2. Smoked Salmon
3. Smoked Salmon Julius Caesar
(smoked salmon filled with prawns and cream cheese served on an avocado sauce)
4. Egg Mayonnaise Harlequin
5. Avocado and Prawn Salad
6. Melon Coulis
(Fan of melon on a fruit sauce)
7. Trio of Melon Cocktail
8. Chicken and Vegetable Terrine
9. Chicken New Orleans
(Diced chicken, celery and cucumber bound together with mayonnaise and cream)
10. Trio of Smoked Fish Mousses
11. Seafood and Avocado Cocktail
12. Lumley Mushrooms
(Button mushrooms cooked with garlic and bacon in a cream sauce)
13. Arbroath Smokies

Homemade Soups

14. Prawn Bisque
15. Consommé Jardinière
(Clear beef soup flavoured with sherry, garnished with fresh vegetables)
16. Cream of Tomato
17. Chicken and Mushroom
18. Cream of Vegetable

Poissons

19. Fillet of Plaice Bonne Femme
20. Served as a fish course
21. Seafood Vol au Vent
22. Filo Salmon
(Darne of salmon wrapped in leaf pastry)
23. Lumley Scallops
(Fresh scallops cooked with chives and cream, served with a puff pastry case)

Entrees

26. Roast Beef and Yorkshire Pudding- Minimum 10 Persons
27. Medallions of Fillet Steak Chasseur
28. Medallions of Fillet Steak Hermitage
29. Braised Beef in a Red Wine and Mushroom Sauce
30. Fillet of Beef Wellington- Minimum 10 Persons
31. Roast Chicken with Bacon Rolls and Bread Sauce
32. Chicken Delaney
(A breaded escalope of chicken, pan fried and topped with ham and melted cheese)
33. Coq au Vin
34. Roast Turkey served with Stuffing and Chipolata- Minimum 10 Persons
35. Roast Duckling
(served with either an orange or cherry sauce)
36. Filo Chicken
(A chicken supreme filled with apricots and walnuts and wrapped in leaf pastry)
37. Roast Leg of Lamb with Mint Sauce- Minimum 10 Persons
38. Roast Stuffed Loin of Lamb
(Filled with a puree of mushrooms, served on a bed of onion sauce)
39. Roast Loin of English Pork with Apple Sauce
40. Medallions of Pork with a Red Pepper Sauce
41. Vegetarian Dishes on Request

All Entrees are served with a selection of vegetables and potatoes

Sweets

42. Strawberry Shortbread
43. Black Forest Gateaux
44. Lemon Cheesecake
45. Strawberry Cheesecake
46. Caramel and Orange Mousse
47. Vanilla and Chocolate Mousse
48. Profiteroles with Chocolate Sauce
49. Apple and Sultana Slice
50. Sherry Trifle
51. Fresh Fruit Salad and Cream
52. Fruit Pavlova
53. Strawberries and Cream
54. Lemon Sorbet
55. Coupe Denmark
(Ice cream and hot chocolate sauce)
56. Crepes Suzette
57. Assorted Cheese and Biscuits
58. Coffee

Savouries

59. Devils on Horseback
60. Welsh Rarebit
61. Devilled Kidneys

Canapés

62. Smoked Salmon Triangles
63. Filo Triangles
64. Cream Cheese and Chive Puffs
65. Prawn Butter Savouries

BUFFET MENU IDEAS

Finger Buffet A

Selection of Cocktail Sandwiches
Assorted Bridge Rolls
Cheese Straws
Cocktail Sausage Rolls
Chicken and Mushroom Vol au Vents
Curried Prawn Vol au Vents
Pizzas
Quiche Lorraine
Selection of Cocktail Cakes
Tea and Coffee

Finger Buffet B

Canapés on Arrival
Selection of Cocktail Sandwiches
Assorted Bridge Rolls
(with Smoked Salmon Pate, Egg and Prawn, Cream Cheese and Chives with Parma Ham) Stilton and Broccoli Quiche
Cocktail Sausage Rolls
Seafood and Tomato Vol au Vents
Spicy Chicken Drumsticks
Fresh Fruit Salad and Cream

WHEN PLANNING YOUR MENU PLEASE SELECT ONE DISH ONLY
FROM EACH SELECTION BELOW

HORS D'OEUVRES

1.	£5.70
2.	£7.50
3.	£8.95
4.	£4.75
5.	£6.50
6.	£4.95
7.	£4.95
8.	£4.95
9.	£4.95
10.	£5.50
11.	£6.75
12.	£4.95
13.	£4.75

HOME MADE SOUPS

14.	£5.50
15.	£4.50
16.	£4.50
17.	£4.50
18.	£4.50

POISSON'S

19.	£14.95
20.	£ 8.50
21.	£13.50
22.	£14.95
23.	£21.95

ENTREES

26.	£16.25
27.	£22.75
28.	£22.75
29.	£15.95
30.	£24.95
31.	£15.75
32.	£14.95
33.	£14.95
34.	£15.50
35.	£18.75
36.	£16.75
37.	£16.50
38.	£17.50
39.	£15.95
40.	£17.75
41.	£14.50

ALL HORS D'OEUVRES ARE SERVED WITH BREAD ROLLS

ALL OF OUR MAIN COURSES ARE SERVED WITH FRESH SEASONAL
VEGETABLES AND APPROPRIATE ACCOMPANIMENTS

SWEETS

42.	£5.50	53.	£5.25
43.	£4.50	54.	£3.95
44.	£4.50	55.	£4.25
45.	£4.50	56.	£5.25
46.	£4.50	57.	£4.95
47.	£4.50	58.	£2.00
48.	£4.50		
49.	£4.50		
50.	£4.50		
51.	£4.50		
52.	£4.95		

SAVOURIES

59.	£2.50
60.	£2.50
61.	£2.50

CANAPÉS

62.	£1.25
63.	£1.25
64.	£1.25
65.	£1.25

BUFFETS

FINGER BUFFET "A"	£19.95
FINGER BUFFET "B"	£22.95
SALAD BUFFET "C"	£32.50
BUFFET MENU "D"	£28.50

THE PRICES CHARGED ARE THOSE WHICH ARE STATED ON THE CURRENT FUNCTION
TARIFF. THE MANAGEMENT MAY HAVE TO ADJUST THE QUOTED PRICE SHOULD THE
COST OF COMMODITIES RISE, DUE TO MARKET INFLUENCES

ALL PRICES ARE INCLUSIVE OF CURRENT V.A.T.

The Brookfield Hotel, Havant Road, EMSWORTH, Hants PO10 7LF
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www.brookfieldhotel.co.uk

Salad Buffet C

Poached Dressed Salmon
Roast Topside of Beef
Roast Norfolk Turkey
Mixed Salad
Rice Salad
Seafood Pasta
Hot New Potatoes
French Salad
(French Beans, Potatoes, Tomatoes, Assorted Lettuce, Hard Boiled Eggs and Vinaigrette)
Tuna and Leek Quiche
Selection of Cheese and Biscuits
Chocolate and Vanilla Mousse
Coffee

Buffet Menu D

Honey Roast Ham
Roast Topside of Beef
Chicken New Orleans
Pepper and Sweetcorn Quiche
Egg Mayonnaise
Seafood Pasta
Stuffed Tomatoes
Green Salad
Buttered New Potatoes
Strawberry Cheesecake
Coffee

All prices quoted are inclusive of current VAT. Service is at your discretion



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BROOKFIELD HOTEL FUNCTION PRICE LIST 2011

THESE WINES HAVE BEEN SELECTED FROM
THE AWARD WINNING HERMITAGE WINE LIST

OUR FULL LIST IS AVAILABLE UPON REQUEST.
PLEASE NOTE, VINTAGES WILL CHANGE TO THE NEXT YEAR
WHEN THE PREVIOUS YEAR IS UNAVAILABLE.

White Wines

Alto Bajo Chardonnay, Chile	£15.50
Alto Bajo Sauvignon Blanc, Chile	£15.50
Urban Sauvignon Blanc, Argentina	£18.50
Villa Del Fiore Fiore, Italy	£18.95
Pikes 'The White Mullet', Australia	£17.50

Rosé Wines

Alto Bajo Merlot Rosé, Chile	£15.50
Slowine Rosé, South Africa	£18.50

Red Wines

Alto Bajo Merlot, Chile	£15.50
Alto Bajo Cabernet Sauvignon, Chile	£15.50
Urban Malbec, Argentina	£18.50
Riva Leone Barbera, Italy	£16.50
Pikes 'The Red Mullet', Australia	£19.95

Champagne & Sparkling Wine

The House Champagne, Brut N.V.	£34.50
Piper-Heidsieck Brut N.V.	£47.00
Duc de Breux Brut, France N.V.	£18.95

SUGGESTED ARRIVAL DRINKS

Bucks Fizz	£3.95 per glass	Orange Juice	£7.95 per jug
Bucks Fizz	£16.95 per jug	Fruit Cup	£8.95 per jug
Pimms No.1	£3.95 per glass	Kir Royal	£5.00 per glass
Sherry	£2.25 per glass	Mulled Wine	£3.50 per glass

All prices are inclusive of current V.A.T
Please note these prices may be subject to market fluctuations
and other influences beyond our control.



The Brookfield Hotel is a family owned country style hotel set in its own landscaped gardens near the coastal village of Emsworth. Established in 1972 the hotel has long had an enviable reputation for the high quality of personal service.

Set in the landscaped gardens near the coastal village of Emsworth, the Brookfield Hotel provides a relaxed atmosphere in keeping with its surroundings.

Ideally situated only a few miles from Chichester and the city of Portsmouth, together with the local attractions, and the high standard of cuisine and service, the quiet efficient way in which your event is organised has separated the Brookfield Hotel from many other establishments.

Service at the Brookfield Hotel is personal and professional, no matter how large or small an occasion you are planning, you can be safe in the knowledge that our professional team of experts can take care of everything on your behalf.

ACCOMMODATION

The Brookfield Hotel offers 39 newly refurbished bedrooms. Each room offers direct dial telephone with computer modem, hospitality tray, hairdryer, trouser press, flat screen television and radio as well as full ensuite bathrooms. Complementary wireless high speed internet connection available.



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