

Wedding Dinner Menus



brookstreet
HOTEL

www.brookstreethotel.com

MENU A

tomato gazpacho infused with apple cider & extra virgin olive oil
roast suprême of chicken, flash-fried greens,
cracked mustard seed & rosemary reduction
a sinful creation of white & bitter sweet chocolate mousse,
covered with crushed meringue & seasonal berries
freshly brewed regular & decaffeinated coffee, assorted teas

MENU B

tomato consommé served with Asian whisper vegetables
mesclun lettuce, oven-roasted mushrooms, lime & olive oil vinaigrette
pan-seared pavé of Atlantic salmon with snake bean fricassée,
caper juniper reduction
tiramisu infused with Malibu coconut rum
freshly brewed regular & decaffeinated coffee, assorted teas
\$47.50 per person

MENU C

Indonesian chicken broth "soto mardura"
fennel risotto crested with charred tomato compote
grilled miso-soya marinated sirloin, steamed baby bokchoy
& water spinach
fresh seasonal fruit & berries, tangerine sabayon
freshly brewed regular & decaffeinated coffee, assorted teas

MENU D

green pencil stick asparagus, accompanied with a kalamata,
caperberry & crisp shallot compote
bisque of Maritime lobster & portabello mushrooms
spit-roasted cornish game hen, five lentil & onion fricassée,
garlic chip mashed potatoes
green tea & lime frozen parfait, black & white poppyseed tuile
freshly brewed regular & decaffeinated coffee, assorted teas

MENU E

carpaccio of tuna, parmesan & rosemary tuile, balsamic-chili toffee
roast double rack of lamb with sunflower seed crust,
shiitake mushroom risotto, shiraz jus
Macintosh apple & calvados freeze
individual apple tart tatin,
served with maple buttered & toasted pine nut ice cream
freshly brewed regular & decaffeinated coffee, assorted te