

AUTUMN / WINTER SET MENU

£25
PER PERSON

Private dining is the new going out and the life and soul of the party is definitely in Marston Farm's Private Dining. With the benefits of excellent service, mouthwatering menus and classic decor, all in your own private space.

They didn't build 17th century farm houses in town centres. When we say that Marston Farm is in the country, we mean deep in the country. For this was the first ancestral home of Sir Robert Peel, the founder of her Majesty's constabulary, which is why they're called Bobbies. The hotel has inglenook fireplaces, original rafters, wattle and daub, a pretty courtyard for quaffing away during the summer and armchairs so deep you're asleep before you've come to rest.

For family gatherings, celebrations, business dinners or supper-club soires, you'll want to keep this little nugget to yourself.

STARTERS

CHICKEN LIVER PARFAIT

red onion marmalade, mustard dressing

TOMATO, MOZZARELLA AND BASIL BRUSCHETTA

ROASTED RED PEPPER AND TOMATO SOUP

GOATS CHEESE FILO PASTRY

mixed peppers, shallot, spinach,
red pepper coulis

DILL CURED SCOTTISH GRAVADLAX

frisse salad, sweet mustard, dill sauce

FOR RESERVATIONS

Brook Marston Farm Hotel Bodymoor Heath Sutton Coldfield B76 9JD

MAINS

PAN SEARED CHICKEN

goat's cheese, sage, sundried tomato, mushroom

SLOW POACHED FILLET OF SALMON

leeks, fennel, dill sauce

AUBERGINE AND SMOKED CHEESE SCHNITZEL

gnocchi, tomato, olives & caper sauce

VEGETABLE WELLINGTON

butternut squash, chestnut, spinach,
mushroom sauce

DESSERTS

CLASSIC LEMON TART

berry coulis

BREAD AND BUTTER PUDDING

English custard

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

APPLE AND CHERRY CRUMBLE

English custard

TEA AND COFFEE

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