



# HOSPITALITY CHRISTMAS BROCHURE





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# FOOD PROVENANCE

## **Best Standard menus**

Our menus have been created to ensure we meet the Best standard achievable. We use the same principles across all our menus to ensure we are providing a best in class offer, no matter where you experience our hospitality.

## **Local Suppliers**

We make sure you get to enjoy menus created from your local Suppliers. We love to support local businesses and are always seeing out new local food heroes to work with.

## **Sourced With Purpose**

As a business we don't procure, we partner up. We ethically source, focus on producers and growers who care about their impact on the planet and are proud of the diverse nature of our supply partners.



# PRODUCERS AND SUPPLIERS



## Mahers Coffee

Mahers Coffee is a name synonymous with coffee in Cork for many generations.

Mahers offer the most extensive range of coffee beans in Ireland, their coffee beans originate from the four corners of the world.

Mahers Coffee are passionate about the quality and freshness of their beans.



## La Rousse

La Rousse Foods is an independent, 100% Irish-owned company, specialising in the supply of fine foods, providing the ultimate award-winning speciality offerings. Their vision is to create a range of products that enhance taste, nutrition, understanding and experience from sustainable, regeneratively farmed sources.



## Musgraves

Musgrave MarketPlace, are 100% Irish-owned national Foodservice, Retail and SME wholesaler. Renowned for their quality products and unrivalled industry knowledge, they work closely with suppliers to offer us the perfect ingredients.

Musgraves stock over 3,500 Irish products across their range.



## Keeling's Select

Keeling's Select is our foodservice business. They recognise the importance of food provenance to consumers, and so Keeling's Select work in partnerships with our chefs to select the best produce for their kitchens. Keeling's Select provide our business with the freshest Seasonal Fruit and Vegetables.



## Riverview Eggs

Riverview Eggs is the largest producer and packer of eggs in Munster.

Their farms are all family owned and operated, which ensures the best of care and attention to animal welfare and to producing the best eggs possible all year round for customers.



## Quigley Meats

Quigley Meats is a family run food service provider with depots in Cork and Dublin. They have built long-lasting relationships with both our customers by delivering the freshest produce in the food service market.

They are a team of highly qualified butchers and protein specialists who are passionate about offering customers a farm-to-fork experience. They are a leading supplier of high-quality meat in Ireland and are driven to provide the best quality meats to all foodservice customers.



# ORDERING

## Selecting your menu

When placing your order, please advise us of any allergies or dietary requirements.

Placing your order

Once you have made your selection, please place your order by emailing [goneill@brookfoods.ie](mailto:goneill@brookfoods.ie)

## Order Deadlines

As a minimum, we do require the following notices for all hospitality orders:

- 72 hours for all food selections. Cut off time 10:30 am.
- A minimum of 5 working days for Formal Dining, hot and cold buffets, Canapés, Bespoke menu.

## Cancellations

In the event of cancellation within 72 hours of the booking, you may incur a charge to cover the cost of any food waste.

## Dietary Requirements

For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please don't hesitate to ask a member of our events team.

## Special Events

If you are planning a special event and would like to discuss the details with us, please contact

[goneill@brookfoods.ie](mailto:goneill@brookfoods.ie)







# BEVERAGE

## **Still or Sparkling Water**

## **Soft Drinks**

Selection of soft drinks

## **Tea and Coffee**

A selection of Fairtrade teas  
and freshly filtered coffee

*Bespoke drinks menu is available upon request.*

## **Wine, Cocktails & Prosecco**

*A full wine and cocktail list can be provided upon request.*

### **•Festive Cocktails**

### **•Festive Mocktails**

*A full draft, beer, and spirits menu is available upon request.*



# BOWL FOOD

## **Bowls**

Hoisin Glazed Belly Of Pork, Soya & Ginger Broth, Spiced Apple Puree, Black Pudding Soil & Toasted Sesame

Slow Braised Beef, Smoked Bacon Lardons, Stout & Thyme Roasted Mini Potato Glazed Vegetables & Pearl Onion

Spinach & Ricotta Ravioli, Vine Tomato & Oregano Sauce, Roasted Parmesan Glazed Sweet Potato, Basil Cream

Thai Red Chicken Curry, Coriander Basmati Rice, Toasted Cashew, Chiffonade Of Chilli & Spring Onion & Naan Chips

Teriyaki Trout, Asian Vegetables Broth, Nori Crisps, Pickled Fennel, Red Onion And Cucumber

Sweet Potato, Butternut Squash, Lentil & Spinach Dahl, Spiced Onion Fritter







# FLAVOURS OF WORLD

**Includes :**

Chinese

Italian

Asian

American

Mexican

Menus are available upon request for each cuisine.



# CHRISTMAS SET MENU

## STARTERS

Chicken, Clonakilty Black Pudding & Smoked Bacon Terrine, Wholegrain & Whiskey Glaze, Cucumber Chutney, Rocket Dressing.

*Or*

Smoked Butternut Velouté, Parmesan Dusted Sourdough Cracker.

## MAINS

Butter and Winter Roasted Turkey, Maple and Mustard Glazed Loin of Bacon, Chestnut and Sage Stuffing, Roast Shallot and Cranberry Jus.

*Or*

Pan Fried Hake, Samphire, Cassoulet of Beans, Tomato and Chorizo, Basil and Dill Oil.

**(Vegetarian Option-** Flat Mushroom, Braised Leek and Puy Lentil Parcel).

### **Mains served with:**

*Marmalade   Roasted   Seasonal   Root*

*Vegetables   Goose Fat   Roasted Potatoes*

## DESSERTS

Assiette of Festive Desserts

*In Our Kitchen, We Use All 14 Allergens, If You Have An Allergy, Please Consult With Your Server*







# CANAPÉS

## Canapés

12 Hour Cooked Beef Brisket, BBQ Sauce ,Caramelized Red Onion Pinwheel

Ardsallagh Goats Cheese Sphere, pickled Beetroot, orange & Poppysseed Dressing In Black Sesame Seed Basket

Lemon Pepper Roasted Chicken Sun-blushed Tomato ,Basil On A Balsamic And Sea Salt Crostini

Kinsale Gin Cured Trout, Citrus Cream Cheese On A Mini Blinis

Seared Sweet Potato Fondant Green Pea ,Chilli And Mint Quenelle & Beetroot Ribbon

Avocado Bruschetta ,Tomato Spring Onion Salsa & Balsamic Reduction

O Flynn's Gourmet Sausage Crostini Red Onion Marmalade

Roast Butternut Squash ,Sweet Potato & Basil Arancini

Coronation Turkey Bite ,Spring Onion ,Grated Carrot, mango Chutney On Toasted Naan

Smoked Paprika And Chilli Chicken, basil Mayo On A Savoury Cracker



# DESSERT

## Desserts

Baileys Chocolate Cheesecake

Pear & Almond Tartlet with Jameson Anglaise

Buttermilk & Vanilla Pannacotta with Berries & Shortbread Crumb

## Cheesecakes

Mango Passionfruit / Blueberry Ginger / Baileys Chocolate/ Strawberry Cardamom

Lemon Meringue / Passionfruit Tart

Rhubarb & Strawberry Crumble

Chocolate Mousse with Hazelnut Praline & Chocolate Feuilletine

Rhubarb & Strawberry Fool with Oat Crumble

## Café au Lait Trifle

Chocolate & Coffee-Soaked Sponge with Chocolate Cream & Raspberry

Buttermilk Cream with Caramelised Apple & Ginger Biscuit Crumb







# BESPOKE

Fancy something a bit different?  
Please speak to our Hospitality Team.

From bespoke, seasonal fine dining to large-scale themed events, our talented Chefs will be delighted to work with you to create bespoke menus for your meeting or event.



# INFORMATION

## Dietary Requirements

Please let us know if any of your guests have any allergies or intolerances.

We use numerous ingredients in our kitchen to produce fresh and seasonal products.

Our product range is produced using shared equipment in a busy environment where we regularly change our menus and recipes. As such, some products may not be suitable for those with severe allergies.

Please rest assured that one of our Allergy Champions will be on hand to help your guests make an informed decision.

