



B R O O K S

H O T E L

EDINBURGH

IN-ROOM DINING MENU

IN-ROOM DINING

HOT MEALS

Sometimes guests just want to stay in and relax, so why not order some tasty hot food brought directly to your room?

In-room dining is served:
Monday to Sunday 6.00pm - 10.00pm

Dial 0 on your room phone to place an order with Reception.

Due to preparation time, please allow up to one hour for meals to be served.

DRINKS & SNACKS

Please note, drinks and snacks are self-service from the drinks cabinet in the ground floor Lounge.

Please make sure you help yourself before retiring to your room and add what you take to the honesty book in the bar.

IN-ROOM DINING

HOT MEALS MENU

1. Classic Fish Pie

Cod, smoked haddock & plump tiger pawns in classic, white roux sauce with lemon, parsley and chives. Topped with buttered parsley mash. Served with house salad.

2. Lasagne Al Forno

Slow-cooked Ragu beef and pork layered between sheets of free-range egg pasta, with bechamel sauce and West Country Cheddar. Served with garlic bread & house salad.

3. Pork Dijon

Tender strips of pork are pan-fried then braised with white wine & mustard & finished with sliced mushroom & cream. Served with creamy mash & House Salad.

4. Hoisin Duck Noodles

A Chinese classic of shredded duck, egg noodles, red peppers, baby sweetcorn and spring onion in a hoisin sauce. Served with crispy Spring Rolls & soy sauce.

5. Mac & Cheese (V)

Rich, cheesy, irresistible, made with vintage West Country Cheddar, with added cream and touch of English Mustard and lemon juice. Served with garlic bread & house salad.

6. Portobello Mushroom Risotto (V, GF)

Creamy Risotto made with Portobello, cup & chestnut mushrooms, topped with a knob of lemon and sage butter. Served with garlic bread & house salad.

*Detailed nutritional information available on following pages.

CLASSIC FISH PIE

Scottish salmon, smoked haddock and king prawns in a classic, creamy sauce with white wine, lemon and parsley, topped with a smooth, buttery mash.

Full of delicious, sustainable-sourced prawns and fish (Best Aquaculture Practices certified).

A classic, roux-based sauce with white wine, sherry, cream, herbs and a squeeze of lemon.

Ingredients:

Potato (37%), Water, Smoked Haddock (10%) Fish, Salmon (7%) Fish, King Prawns (7%) (Prawns Crustaceans, Water, Salt), Double Cream Milk (4%), Semi Skimmed Milk, Salted Butter (4%) Milk, Free Range Pasteurised Egg Yolk, Plain Wheat Flour (with added Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Onions, White Wine (Preservative: Sulphur Dioxide), Fish Stock (Fish (Cooked White Fish, Cod Fish Powder), Maltodextrin, Dried Glucose Syrup, Salt, Yeast Extract, Lemon Juice Concentrate, Stabiliser: Guar Gum, Anchovy Fish, Salt, Sunflower Oil, Dried Onion), Dry Sherry (Preservative: Sulphur Dioxide), Lemon Juice, Parsley, Salt, Paprika, White Pepper.

Allergens: Gluten, Milk, Crustaceans, Fish, Eggs, Sulphites

This product has been made in a kitchen that uses nut ingredients.

Nutrition:

Typical Values	Per 100g	Per Portion
Energy (kJ)	631	2,461
Energy (cal)	151	589
Protein (g)	6.8	26.5
Carbohydrate (g)	10.4	40.6
of which: sugars (g)	1	3.9
Fat (g)	8.7	33.9
of which saturates (g)	4.5	17.6
Fibre (g)	1	3.9
Sodium (g)	0.18	0.7
Salt (g)	0.45	1.75

LASAGNE AL FORNO

A slow-cooked ragu of beef and pork layered between sheets of Italian pasta, with béchamel sauce and a West Country Cheddar topping. Hand-trimmed leg of pork and cuts of beef and use it to make homemade mince.

The pasta sheets are Italian (from Gino D Acampo's own company no less).

ingredients:

Semi Skimmed Milk (21%), Chopped Tomatoes (17%) (Tomato Juice, Acidity Regulator: Citric Acid), Cheddar Cheese (11%) Milk, Beef (9%), Pork (8%), Onions, Lasagne Sheets (5%) (Durum Wheat Semolina), Tomato Puree (4%), Wheat Flour (Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Carrots, Celery, Water, Sterilised Milk, Garlic, Basil, Salt, Red Wine Vinegar (Antioxidant: Sulphur Dioxide), Oregano, Rapeseed Oil, English Mustard (Water, Mustard Flour, Sugar, Salt, Wheat Flour, Turmeric, Acidity Regulator: Citric Acid, Stabiliser (E401 (Anthranilic Acid)), White Pepper, Nutmeg.

Allergens: Gluten, Milk, Soya, Celery, Mustard, Sulphites

This product has been made in a kitchen that uses nut ingredients.

Nutrition:

Typical Values	Per 100g	Per Portion
Energy (kJ)	648	2,365
Energy (cal)	155	566
Protein (g)	9.9	36.1
Carbohydrate (g)	10.4	38
of which: sugars (g)	2.8	10.2
Fat (g)	7.9	28.8
of which saturates (g)	4.4	16.1
Fibre (g)	1.3	4.7
Sodium (g)	0.27	0.98
Salt (g)	0.675	2.45

PORK DIJON

Tender higher-welfare strips of pork in a mustard, sherry and crème fraîche sauce with chestnut mushrooms and pickled red onions.

Pork leg is braised with white wine, balsamic vinegar, sherry and lemon juice.

Three mustards are in this dish: English for a kick; wholegrain for looks and texture; and Dijon for that signature flavour.

Ingredients:

Pork Goujons (39%), Water, Chestnut Mushrooms (7%), Semi-Skimmed Milk, Crème Fraîche Milk (5%) (Preservative: Potassium Sorbate), White Onions, Red Onions (3%), Wheat Flour (Calcium Carbonate, Iron, Vitamin 3, Vitamin 1), Sterilised Milk, Roast Chicken Bouillon (Maltodextrin, Salt, Natural Flavouring, Chicken Fat, Sugar, Lemon Juice Concentrate, Dried Onion Powder), White Wine (Preservative: Sulphur Dioxide), Sherry (2%) (Preservative: Sulphur Dioxide), Rapeseed Oil, Wholegrain Mustard (Water, Mustard Seeds, Vinegar, Salt), Dijon Mustard (Water, Mustard Seeds, Vinegar, Salt), Lemon Juice Concentrate (Preservative: Potassium Metabisulphite), Red Wine Vinegar (Antioxidant: Sulphur Dioxide), Mushroom Bouillon (Rehydrated Mushroom (Mushroom Concentrate, Water, Mushroom Powder), Salt, Cornflour), Chives, Balsamic Vinegar (Wine Vinegar, Concentrated Grape).

Allergens: Gluten, Milk, Mustard, Sulphites

This product has been made in a kitchen that uses nut ingredients.

Nutrition:

Typical Values	Per 100g	Per Portion
Energy (kJ)	550	1,568
Energy (cal)	131	373
Protein (g)	14	39.9
Carbohydrate (g)	5.3	15.1
of which: sugars (g)	1.4	4
Fat (g)	6	17.1
of which saturates (g)	2.9	8.4
Fibre (g)	0.5	1.4
Sodium (g)	0.28	0.79
Salt (g)	0.7	1.975

HOISIN DUCK NOODLES

Shredded duck, egg noodles, red peppers, baby sweetcorn and spring onion in hoisin sauce.

Ingredients

Egg Noodles (22) (Wheat Flour (Calcium, Iron, Niacin and Thiamin), Water, Pasteurised Free Range Whole Egg, Salt, Turmeric, Paprika), Honey Roast Duck (14), Baby Sweetcorn (13), Water, Red Peppers (11), Spring Onions (5), White Wine Vinegar (Antioxidant: Sulphur Dioxide), Dark Brown Sugar, Dark Soy Sauce Sulphites (Water, Soya Beans, Sugar, Salt, Wheat Flour), Garlic, Ginger Puree, Vegetable Glace (Partially Rehydrated Vegetables (Onion, Carrot Concentrate, Leek & Celery), Yeast Extract, Salt, Sugar, Turmeric, Parsley), Sesame Oil (Soyabean Oil), Cornflour, Honey, Rapeseed Oil, Lime Juice, Sesame Seeds, Chinese Five Spice (Fennel, Cinnamon, Star Anise, Cloves, Black Pepper), Ground Ginger Sulphites . This product is made in our kitchen in Kent using ingredients of varied origin.

Allergens: Gluten, Eggs, Soya, Celery, Sesame, Sulphites

This product has been made in a kitchen that uses nut ingredients.

Nutrition:

Typical Values	Per 100g	Per Portion
Energy (kJ)	442	1,591
Energy (cal)	105	378
Protein (g)	5.5	19.7
Carbohydrate (g)	14.3	51.5
of which: sugars (g)	5.9	21.2
Fat (g)	2.6	9.4
of which saturates (g)	0.6	2
Fibre (g)	1.1	4
Sodium (g)	0.31	1.1
Salt (g)	0.775	2.75

MACARONI CHEESE

Rich, cheesy and irresistible, our Macaroni Cheese is made with vintage West Country Cheddar.

The sauce has some special twists: English mustard, double cream and a little lemon juice, two types of Cheddar in the cheese sauce, vintage and mature, from Barber's, a family business based in Somerset who still make Cheddar the traditional way.

Ingredients:

Semi-Skimmed Milk, Cooked Macaroni (29%) (Durum Wheat Semolina and Water), Cheddar Cheese (9%) Milk, Vintage Cheese (8%) Milk, Double Cream Milk, White Bread (Wheat Flour, Water, Yeast, Salt, Spirit Vinegar, Soya Flour, Emulsifier Mono- and Diethyltartaric Acid Esters of Mono- and Diglycerides of Fatty Acids, Flour Treatment Agent Ascorbic Acid), Wheat Flour (with added Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Sterilised Milk, Rapeseed Oil, English Mustard (Water, Mustard Flour, Sugar, Salt, Wheat Flour, Turmeric, Acidity Regulator: Citric Acid, Stabiliser (Gellan Gum), Salt, Lemon Juice, Paprika, Parsley, White Pepper.

Allergens: Gluten, Milk, Soya, Mustard

This product has been made in a kitchen that uses nut ingredient.

Nutrition:

Typical Values	Per 100g	Per Portion
Energy (kJ)	751	2,629
Energy (cal)	180	630
Protein (g)	7.3	26
Carbohydrate (g)	15.4	53.9
of which: sugars (g)	2.5	8.8
Fat (g)	10	35
of which saturates (g)	5.9	20.7
Fibre (g)	0.5	1.8
Sodium (g)	0.26	0.91
Salt (g)	0.65	2.275

PORTO BELLO MUSHROOM RISOTTO

Creamy Risotto made with Portobello, cup and chestnut mushrooms, topped with a knob of lemon and sage butter to give this risotto real depth of flavour.

Fortified Sicilian wine Masala is in this dish gives it a really authentic Italian flavour.

Ingredients:

Cooked Ribe Rice (33%) (Water, Salt), Water, Onions, White Wine (Preservative: Sulphur Dioxide), Chestnut Mushrooms (5%), Cup Mushrooms (5%), Double Cream (5%) Milk, Regato Cheese Milk, Portobello Mushrooms (4%), Butter (3%) Milk, Porcini Mushroom Stock (Mushroom Juice Concentrate, Yeast Extract, Water, Salt, Porcini Mushroom (5%), Sunflower Oil), Rapeseed Oil, Light Vegetable Stock (Partially Reconstituted Vegetables (Onion, Potato, Leek, Celery), Salt, Maltodextrin, Sunflower Oil, Yeast Extract, Concentrated Carrot Juice, Natural Flavouring (contains Celery)), Marsala Wine (Preservative: Sulphur Dioxide), Garlic, Gluten Free Flour (Rice, Potato, Tapioca, Maize & Buckwheat), Parsley, Salt, Lemon Peel.

Allergens: Milk, Celery, Sulphites

This product has been made in a kitchen that uses nut ingredient.

Nutrition:

Typical Values	Per 100g	Per Portion
Energy (kJ)	655	2,227
Energy (cal)	156	530
Protein (g)	4.2	14.3
Carbohydrate (g)	19.7	67
of which: sugars (g)	0.4	1.4
Fat (g)	6.9	23.5
of which saturates (g)	3.6	12.2
Fibre (g)	0.7	2.4
Sodium (g)	0.27	0.93
Salt (g)	0.675	2.325