

# Newsletter

Spring 2007

**Like you, I'm sure, we at Brookes on the Park are so pleased to see the daffodils and recent blue skies of spring. February was a fun month though, with the St Valentine's Dinner bringing out the romantic in many of you on the Park. It began with a glass of fizz, followed by the temptations of char-grilled scallops, roasted rack of lamb and chocolate fondant – undoubtedly the recipe for love.**

Many of you have asked us to put on a curry night, so we are working with local experts, Aziz, to produce a fantastic extravaganza of classic Indian cuisine along with traditional British curry. In addition, we are holding other fabulous evening events, including the Food and Wine Evening on 17 May. If you're interested in developing an understanding of how to taste wine and would like to sample six wines whilst tasting food, please put the date in your diary.

The business of delivering Brookes on the Park hot and cold food to your office has been growing significantly over the last quarter. It seems that you welcome the change from the same old sandwiches to mouth-watering dishes, brought to your company for a particular event or seminar. Recently, we delivered a different two course hot meal on five consecutive days to a client who was running a conference – they loved it and their guests were equally impressed!

You will see some fantastic changes in the restaurant over the next month or so. We are making the windows bigger and taking down an internal wall to let in more light and create a lighter, fresher 'open' space. We are sure you will like the improvements and we will invite you to come and view the new look restaurant once it's complete.

Leon and his team have been working hard to create some refreshing new ideas and our new summer menu will be on offer from 1 May.

**Thank you for your custom over the last few months and we all look forward to seeing you during the spring and summer.**

## Opening times

Monday - Friday: 8.00am to 4.30pm

Thursday night is our Tapas night finishing at 8.00pm

## New Summer Menu & Tapas Evenings

We will be launching the new Brookes on the Park summer menu on 1 May, and our popular Tapas evenings will begin again on Thursday 19 April, through to September. Bring a copy of this newsletter, along with three friends, on any Thursday throughout May to get a free bottle of wine and complimentary tapas (between 4.30pm and 6.00pm, subject to availability).

**BROOKES**

*on the park*

# Brookes Preserves

Why not try our homemade preserves from Brookes Kitchen? Choose from **Strawberry, Raspberry, Tayberry, Blackcurrant** and **Blackberry**, made from locally grown produce, prices from £2.95. Spoil yourself or treat a friend!

For those of you who purchased our variety of Organic Chutney before Christmas, we would like to hear your feedback on the product. Brookes Kitchen will be cooking up some more chutneys and preserves for later in the year, so we can take advantage of the best quality, seasonal produce.



## Business Services

### Conferences and Meetings

- Our private dining room can hold up to 12 people and has Wi-Fi facilities. Day rates start from £30 per person including a two course lunch.
- The conference room is now available to hire free of charge from the beginning of May until the end of August.

### Outside Catering

- We offer a range of canapés and hot and cold buffets that start from £8. There is a wide selection of menus to choose from, all homemade and delivered to you.

**Example canapés:** Chicken Caesar tortilla; roasted vegetable frittata with hummus and green olives; parmesan crisps topped with avocado and crab.

**Example buffets:** Lamb and apricot tagine; feta, olive and basil salad; Thai green curry.

## Up and coming evening events for 2007

### Seafood Evening Thursday 26 April

A tempting range of both well-known and unusual seafood, created into a four course dinner. Price includes a glass of Kir on arrival, dinner and coffee. **£35 per person.**

### Food and Wine Evening Thursday 17 May

In association with the Brookes Restaurant wine supplier. An understanding of current influences and how to taste wine, followed by a chance to sample six wines whilst tasting food. An informal evening with welcome drinks and a chance to ask questions or advice from our suppliers. **£20.00 per person.**

### Indian Curry Evening Date to be confirmed

(Please refer to the website below for up-to-date information).

In collaboration with Aziz Restaurants, a mouth-watering extravaganza of classic Indian cuisine and the British curry! Four course dinner and coffee. **£25 per person.**



Should you wish to receive details of our special offers every Monday, please advise us of your email address by contacting us on

[www.brookesonthepark.co.uk](http://www.brookesonthepark.co.uk)

## Who really is the best cook in the office?

Do you fancy a break from meetings and data inputting?  
Could you all work as a team in trying to produce a 3 course sit down meal?  
Can you handle the pressure, heat and timekeeping, and stay motivated?  
**It's everything that you already do!**

Why not get a group together and try one of our award-winning team building days in a state-of-the-art demo kitchen? Work alongside professional chefs to create fabulous tasting food using the best ingredients, and learn more about yourself and your work colleagues. Then relax over a meal and wine, and discuss your creations.

We cater for groups of 4 up to 16, any day of the week, starting at either 9.00am or 4.00pm. Tailor made days are also available, including wine tasting and menu planning.

**Price from £60 per person**



**Brookes on the Park** is located under the large white canopy on Milton Business Park, just off the A34. The restaurant has excellent car parking and links to Didcot rail station. For reservations call **01235 834934**, or visit [www.brookesonthepark.co.uk](http://www.brookesonthepark.co.uk).

Brookes on the Park is a commercial operation resulting from the collaboration between Milton Business Park and Oxford Brookes University, offering a first-class dining experience to businesses within the park and to local residents in the surrounding area.