



BROOME
PARK HOTEL

CANAPES

Smoked salmon blinis with cream cheese and dill

Duck pancakes, hoi sin and spring onion

Lamb and mint kofta with tzatziki

Smoked haddock Welsh rarebit

Devils on horseback (prunes wrapped in bacon)

Baby jacket potatoes with chorizo, tomato and sour cream

Mini naan with coronation chicken and riata

Salmon fishcakes, tartare sauce

Spanish tortilla with roasted peppers and crème fraiche

Mini Yorkshire puddings with horseradish

Leek, gruyere and tomato tart

Broome burger slider, Lancashire cheese and relish

Teriyaki salmon skewers

Crostini, wild mushrooms and tarragon

Pumpernickel, aubergine compote and sweet peppers

Fresh salmon and dill cones

Mini fish goujons with tartare sauce



GRAZING TABLE

Minimum numbers of 50, selected packages only

SEAFOOD BOARD

Gem pockets of prawn cocktail, potted shrimps, crab brioche rolls, iced king prawns, smoked salmon with capers, grated egg and shallots, smoked haddock, Scotch egg with curried mayonnaise

PICNIC BOARD

Flaked ham hock with piccalilli, chicken and bacon terrine with Dijon dressing, duck liver pate "en croute", smoked bacon and egg pie, potted beef, pickles, red onion marmalade

VEGAN BOARD

Mini aubergine, barley, pomegranate and harissa, roasted squash, broad bean and vegan cheese bruschetta, mushroom pate "en croute", beetroot humus with flatbread, vegan sausage rolls, homemade chili ketchup

SELECTION OF DESSERTS

LOCAL CHEESES WITH BISCUITS, GRAPES & CHUTNEY



BROOME
PARK HOTEL

BBQ MENU

Minimum numbers of 40, selected packages only

Soy and ginger marinated chicken skewers

English beef burgers with cheddar cheese

Glazed sausages with onions

Beer can chicken pieces

Vegetable kebabs with chili glaze

Grilled halloumi pieces

Summer slaw

Mixed leaves

Mustard potato salad

Tomato and mozzarella salad with basil

Breads and rolls

Selection of desserts



B R O O M E
P A R K H O T E L

THREE COURSE MENU

SOUPS

Fresh spring vegetable

Classic tomato with crème fraiche and basil

Squash veloute with forest mushrooms

Forest Mushroom with Tarragon and Creamed Garlic

STARTERS

Trio of tomato & mozzarella, heritage tomatoes, bocconcini, basil, olive oil

Goats cheese mousse, poached apples and pears, candied walnuts, herb crust, balsamic

Chicken and ham terrine, pickled girolles, tarragon mayo, pea shoot salad, honey mustard dressing

Creamed forest mushrooms, sour dough toast, rocket salad

Fresh salmon tartare, tomato & chilli salsa, crème fraiche

Thai crab cakes, chilli jam, pea salad

Mackerel pate, fig chutney, brioche, dressed leaves

Smoked haddock & spring onion bon bons, madras mayonnaise

Grilled goats cheese on toast with red onion marmalade

Fresh garlic marinated prawn and avocado salad, tomato and coriander dressing

Chicken liver parfait, toasted brioche, fig and blueberry chutney



B R O O M E
P A R K H O T E L

THREE COURSE MENU

MEAT MAINS

Feather blade of beef, roasted root vegetables, pomme puree pan jus
24 hour salted confit duck leg, red currant cabbage, sweet potato puree, tenderstem broccoli, orange jus
Crispy pork belly, dauphinoise potatoes, sauté greens, red wine jus
Free range chicken breast, creamy mash, tenderstem broccoli with garlic, forest mushroom cream
Oven roasted corn fed chicken supreme, fondant potato, savoy cabbage, smoked bacon and port jus
Grilled rump of marinated lamb, rosemary roast potatoes, buttered kale and beans, rosemary jus
Roasted sirloin of English Beef, roast potatoes, Yorkshire pudding, carrot puree, greens, pan juices

FISH MAINS

Sea bass fillet, fondant potato, sauté courgettes, ratatouille
Pan roasted cod loin steak, chorizo and bean cassoulet, tenderstem broccoli
Seared salmon steak, fresh seafood risotto, parmesan, micro rocket
Pan fried sea bream, sautéed pak choi & kale, buttered new potatoes, crab butter sauce
Pan seared salmon fillet, crushed new potatoes, baby vegetables, hollandaise sauce

VEGETARIAN MAINS

Butternut squash ravioli, brown sage butter sauce
A light pastry croustade of Provençal Vegetables, gruyere cheese, creamed leeks, parsley cream sauce
Tarragon gnocchi, courgettes, wild mushrooms, white wine cream
Spelt, barley and squash risotto
Open lasagne, tangy ratatouille vegetables, creamy cheese sauce and sheets of pasta, basil oil



THREE COURSE MENU

DESSERTS

Glazed lemon tart with raspberry sorbet

Vanilla panacotta, stewed orchard fruits with homemade shortbread

Rich chocolate and orange truffle torte with Chantilly cream

Baked apple tart tatin, with fresh dairy vanilla ice cream.

White chocolate and strawberry cheesecake, Chantilly cream

Caramelised vanilla crème brulee, homemade shortbread

Warm sticky toffee pudding, vanilla and toffee sauces

Fresh fruit salad with minted sabayon

Eton mess with strawberries and passion Fruit



EVENING MENU

SELECTION OF SANDWICHES

on bloomer bread & focaccia

Choose 4 extra items

(additional items can be individually priced)

MINI BOWLS

Beef daube, crushed roots, fried onions

Grilled portobello mushroom, cheddar mash, crispy leeks

Chicken madras, mini naan, riata

Pulled lamb shepherd's pie, sweet potato mash

Crispy salmon, herb risotto, pea shoots

Wild mushroom risotto, tarragon crème fraiche

SKEWERS

Yakatori chicken, cucumber pickle

Beef satay, roasted peanut relish

Paprika salmon, piri piri dressing

Grilled vegetables with harissa

FAVOURITES

Cod and chip cones with tartare sauce

Cocktail sausages with soy, honey and orange

Sweet potato chips, curry yoghurt

Hot Chicken wings with blue cheese dressing and celery

Vegetable spring rolls with chilli dipping sauce

MINI SALADS

Caesar

Tuna Niscoise

Greek Feta

Heritage tomato and mozzarella

TARTLETS

White bean puree, chorizo, aioli

Red onion, English goats cheese, chilli jam

Pumpkin, feta and thyme