



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

## EVENING MENU

### SELECTION OF SANDWICHES

*on bloomer bread & focaccia*

**Please choose 5 additional items, one from each section**  
*(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



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## CANAPÉS

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



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## 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**



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## 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

UNIQUE | SPECIAL | PERFECT



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## 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

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## 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 Provencal 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