



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

Chicken madras, mini naan, riata

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

Greek Feta

Heritage tomato and mozzarella

TARTLETS

Chorizo & tomato

Red onion, English goats cheese, chilli jam

Spinach, asparagus & feta

V, VE, GF menu items that have these next to them can be made suitable for dietary requirements

UNIQUE | SPECIAL | PERFECT



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EVENING MENU

VEGAN BOARD

Aubergine, barley, pomegranate and harissa, roasted squash, broad bean and vegan cheese bruschetta, mushroom pate "en crouete", beetroot hummus with flatbread, vegan sausage rolls, homemade chilli ketchup

HOG ROAST

Hog roast, bread rolls, apple sauce, stuffing, crackling, green leaf salad, potato salad, coleslaw, skin on fries

Vegan, Vegetarian and Gluten free options available.

Additional charge per guest on top of Package price of: 2023 = £12pp / 2024 = £15pp / 2025 = £17pp

SELECTION OF DESSERTS

LOCAL CHEESES WITH BISCUITS, GRAPES & CHUTNEY

Extra Charge: 2023 = £27pp / 2024 = £30pp / 2025 = £34pp

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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 (GF)

Mackerel pâté, toasted bread

Baby jacket potatoes with chorizo, tomato and sour cream

Grilled tiger prawns, coconut & lime) (GF)

Spanish tortilla with roasted peppers and crème fraiche (GF)

Leek, gruyere and tomato tart

Broome burger slider, Lancashire cheese and relish

Thai crab cakes, sweet chilli

Crostini, wild mushrooms and tarragon

Cucumber, hummus, sundried tomato (VE/GF)

Sweet Canapés:

Macaroons

Chocolate brownie (VE/GF)

Banoffee balls

Profiteroles

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BBQ MENU

Minimum numbers of 40, selected packages only

Garlic & honey king prawns
English beef burgers with cheddar cheese
Glazed sausages with onions
Peri peri chicken (GF)
Vegetable kebabs with chili glaze (VE/V)
Grilled halloumi (GF/V)

Mediterranean rice (GF/V/VE)
Summer slaw
Gem lettuce (GF)
Crème fraîche potato salad (GF)
Greek salad (GF)
Hummus, tzatziki (GF)
BBQ corn on cob with seasoning & chilli flakes

Buns and wraps

Selection of desserts

Additional evening guests: 2023 = £50pp / 2024 = £55pp / 2025 = £60pp

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B R O O M E
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THREE COURSE MENU

SOUPS

Fresh spring vegetable (VE/V/GF)

Classic tomato with crème fraiche and basil (GF/V)

Classic minestrone soup

STARTERS

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

Creamed forest mushrooms, sour dough toast, rocket salad

Smoked haddock & spring onion bon bons, madras mayonnaise (GF)

Grilled goats cheese on toast with red onion marmalade

Fresh garlic marinated prawn and avocado salad, tomato and coriander dressing (GF)

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 (GF)

Crispy pork belly, dauphinoise potatoes, sauté greens, red wine jus (GF)

Free range chicken breast, creamy mash, tenderstem broccoli with garlic, forest mushroom cream (GF)

Roasted sirloin of English Beef, roast potatoes, Yorkshire pudding, carrot puree, greens, pan juices

Braised Lamb shank served with roasted shallots, creamy mash a rosemary jus
with roasted parsnips, carrots & tender stem broccoli (GF)

FISH MAINS

Sea bass fillet, fondant potato, sauté courgettes, ratatouille (GF)

Pan roasted cod loin steak, chorizo and bean cassoulet, tenderstem broccoli

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

Creamy pea & asparagus risotto (GF)

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THREE COURSE MENU

DESSERTS

Rich chocolate and orange truffle torte with Chantilly cream

White chocolate and strawberry cheesecake, Chantilly cream

Caramelised vanilla crème brulee, homemade shortbread (GF)

Warm sticky toffee pudding, vanilla and toffee sauces (VE)

Eton mess with strawberries and passion Fruit (GF)

Pistachio, raspberry and chocolate mouse (GF/VE)

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