



BROOMHILL

ART HOTEL, SCULPTURE GARDENS
& CONTEMPORARY ART GALLERY



Special Offer limited to the first 200 people to book a table and dine before
Sunday 21st January 2018 (menu available Wednesday-Sunday)

3 Course Lunch - £13.95

3 Course Dinner - £19.95

Starters

- Duck Pâté with Spiced Walnuts and Pine Nuts
- Pressed Ham Hock and Serrano Ham Terrine with Smoked Paprika Croquette
- Mussels cooked in Spiced Tomato Sauce and Arborio Rice
- Linguine with Garlic Prawns and a hint of Harissa
- Fish Soup with a Spoon of Pepper Salsa
- Mediterranean Salad with Fish Parcels and Muscatel Marinated Prawns
- Sweet potato soup with Chickpeas and Coconut (Vegan) or with Feta and Herb yogurt (V)
- Arancini with Aubergine Sauce (Vegan) or with Grated Halloumi (V)
- Broad Bean Falafel with Tahini and a Moroccan Salad (Vegan)
- Mediterranean Salad with Butternut Squash Parcels (Vegan) or with Goat's Cheese (V)

Main Courses

- Duck Pastille with Bulgar Wheat and Sweet Potato
- Free Range Grilled Chicken with Chermoula Sauce
- Lamb casserole with Grilled Merquez Sausage
- Kefta Aubergine Casserole with Beef Meatballs and Salted Potatoes
- Arborio Risotto with Mushrooms (Vegan) or with Manchego Shavings
- Mediterranean Vegetables with Puy Lentil Salad (Vegan) or with Goat's Cheese (V)
- Aubergine and Tomato Casserole with Bulgar Wheat and Sweet Bites (Vegan)

We use Prosociano as an alternative for cheese in our vegan dishes

Desserts

- Apple Crumble with Caramel Custard
- Semifreddo with Pine Nuts, Dates and Barberries
- Panna Cotta with Plum Sauce and Spice Meringue
- Chocolate-Cherry Brownie with Advocaat and Homemade Ice Cream
- Sorbet with Fresh Fruit (Vegan)
- Selection of English and Artisan Spanish Cheeses (additional £3.95)

If you have any food allergies or intolerances, please speak to your server before ordering