

The art of fine dining with a Slow Food twist

SIMPLY COOKING

AT BROOMHILL



Christmas Menu

Three Course Lunch £16.95 Three Course Dinner £24.95

🍽️ Entrée 🍽️

Fisherman soup; mussels, prawns and white fish, with a hint of Turkish pepper

Whiskey and beetroot cured salmon with Labneh

Chick pea and lentil soup with feta -yogurt and dill (v or vegan)

Trio of Ham hock, Duck pâté and Serrano ham croquette with crudité

Vegan platter with Mediterranean mezes (or v with feta and Labneh)

Tables for
1-20 people
or by special
arrangement

🍽️ Main Courses 🍽️

Mussels and prawns with linguine, garlic and white wine sauce

Turkey with bacon sausage, and mushroom cream sauce

Exmoor Venison casserole with heritage carrots

Moroccan style lamb casserole with merquez sausage, smoked pepper and spiced potato

Warm Bulgar salad with grilled piquillo pepper stuffed with halloumi (v or vegan)

Sweet peppers filled with risotto and Malaga raisins in aubergine stew with feta (v or vegan)

🍽️ Desserts 🍽️

Dark chocolate-cherry brownie with choc meringue and Malaga ice cream

Lemon Brulee with church farm clotted cream and 5 spiced meringue

Autumn fruit sorbet with vodka (vegan)

Honey Parfait

Selection of cheeses, served with shot of port (add £3.95)

Open all week. Booking is essential: Please call 01271 850262

We use local, fair trade & organic ingredients where possible
Please ask for our organic wine list



BEST HOTEL RESTAURANT 2015



CHRISTMAS & NEW YEAR CELEBRATIONS

AT BROOMHILL



Four private dining rooms available to book

Available from 25th November to 20th December. Catering for parties of 12 - 120
(Prices valid for celebrations in 2017)

*Soup, Mediterranean *buffet & trio of dessert*



Lunch £15.50



Dinner £22.50

*Selection of starters, Mediterranean *buffet & trio of dessert*



Lunch £16.95



Dinner £24.95

Main course buffet includes: turkey, two meat, one fish, plus vegetarian and vegan dishes

Tapas & mezze

For parties of 8 - 120



Lunch £16.95

Dinner £19.95



Entrée



Little tapas bite from the kitchen on arrival



Buffet Main Course



Generous selection of hot and cold homemade Mediterranean Tapas dishes & casseroles to share
Includes: Turkey, meat, fish, mixed vegetarian & vegan dishes, plus homemade breads
(We can replace any meat or fish dish with a vegan/vegetarian option)



Desserts



Panna cotta with grappa and autumn berries
Broomhill brownie with cherries
Cured Manchego Cheese and blue picos with membrillo

Free entry to the Sculpture Park for you and your guests with all party bookings

Welcoming drinks on arrival



Festive mulled wine £1.75



Glass of Prosecco £3.95

Booking is essential: 01271 850262 www.broomhillart.co.uk info@broomhillart.co.uk Barnstaple: EX31 4EX
Deposit (£5pp) ESSENTIAL to secure booking (minimum £50). Deposits are non-refundable