High tea at Broomhill...

Home-made cakes, tarts, scones with cream & jam and light snacks. Includes free entry to the sculpture garden. (Booking is essential) Wednesday - Friday, 14:30 - 15:00pm, £11.50pp



Weddings at Broomhill...

Broomhill is listed by The Independent as one of the 50 best places to get married in the UK.







Stay at Broomhill...

Why not stay the night at Broomhill Art Hotel and enjoy all that we have to offer. With a delicious breakfast in the morning and a peaceful stroll around the sculpture garden.

Rooms start from £65 per night

Business at Broomhill...

We have four private dining rooms available for working lunches and dinners, catering for groups of up to eighty people.

An ideal venue for a conference, training group or meeting. Broomhill offers a number of versatile rooms, catering for small meetings and large conferences. The newly renovated stable block has all the facilities to ensure that your meeting runs smoothly.

Rates can be found at www.broomhillart.co.uk



Simply Cooking

The art of dining with a Slow Food twist

PARTIES & CELEBRATIONS











www.broomhillart.co.uk Barnstaple EX31 4EX 01271 850262



Seasonal soup, Mediterranean Buffet @ Dessert Trio

• Lunch £14.95 • Dinner £19.95

Selection of starters, Mediterranean Buffet 🕲 Dessert Trio

• Lunch £15.95 • Dinner £23.50

 $\label{thm:meat} \mbox{Main course buffet includes: three meat, one fish, plus vegetarian and vegan dishes}$

Welcoming drink on arrival: glass of Prosecco £3.95

Garden visit for groups of 10 - 60

Garden ticket and Mediterranean style buffet lunch £12.50 $\,$

Together with our new chef Dylan, former head chef at La Mancha, Manchester, we have 15 delicious tapas and mezes dishes to share with you...

Lunch £16.95

Dinner £19.95

Entrée

Little tapas bite from the kitchen on arrival

Buffet Main Course

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

Dessert

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