

*fresh ideas
with quality sourced local
ingredients is at the heart of our
food*

ASK FOR
OUR PARTIES
LEAFLET

PARTIES AND CELEBRATIONS

for groups of 10-60

*Garden ticket + Mediterranean style buffet
lunch for £12.95pp*

www.broomhillart.co.uk

BROOMHILL

ART HOTEL, SCULPTURE GARDENS
& CONTEMPORARY ART GALLERY

A Touch of Mediterranean Tapas
Restaurant Menu
Autumn 2018

Love Food, Love Broomhill



The art of eating well

Three Course Tapas Lunch £15.95

Served 12:15 - 14:00

Early Evening Tapas Dinner £17.95

Served 18:15 - 20:00

Pre-booked menu includes complimentary entrance to the Sculpture Gardens

Starters

A selection of appetisers & dips from the kitchen to share with homemade Breads & Olives

Serrano Ham & Artisan Sausage Platter (additional £4.95 for two people)

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



Main Course

Select two tapas (extra dishes £4.25)

- Cornish Yarg with Red Onion Marmalade
- Serrano Ham Croquette with Salade & Nora Pepper Dip
- Ham Hock Terrine
- Duck Pâté with Crudités
- Salted Beef, Potato Salad & Pickles
- Mixed Salad with Heritage Tomatoes (*vegan*) with Feta Cheese (*v*)
- Feta filled Filo Pastry Parcel with Thyme Infused Honey (*v*)
- Smoked Trout & Trout Mousse
- Fishcake with Pepper and Romesco Sauce
- White Fish Fritters with Caper & Herb Dip
- Garlic Prawns with Aubergine Stew
- Mussels & Prawns in White Wine and Herb Butter with Tagliatelle
- Cup of Soup of the Day (*v or vegan*)
- Aubergine Stew with Honey Glazed Goats Cheese (*v or vegan*)
- Bean Casserole with Halloumi (*v or vegan*)
- Sweet Potato & Feta Parcel (*v*)
- Garlic Mushrooms with Stilton and Bulgar Salad (*v or vegan*)
- Potato Tart with Courgette and Sweet Peppers (*v*)
- Bulgar Salad with Roast Pepper and Soft Melted Brie (*v or vegan*)
- Lamb Ragout with Merguez Sausage
- Pork Belly with Chorizo and Fava Bean Mash
- Beef Meatballs in Tomato Sauce

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

Desserts

- Dark Chocolate Cherry Brownie & Clotted Cream
- Slice of Semifreddo with Pine Nuts, Almonds & Barberries (*GF*)
- Panna Cotta with Mixed Berries (*GF*)
- Selection of local & artisan Spanish Cheeses (additional £3.95)