



BROOMHILL

ART HOTEL, SCULPTURE GARDENS
& CONTEMPORARY ART GALLERY



Simply cooking...the art of dining with a slow food twist

The Terre Madre Menu @ The Broomhill Art Hotel

Starters

Today's special: fresh cured salmon with beetroot and whiskey

- Fish cake, prawns & cod fritter with caper sauce
- Chana dal, spinach & pea soup with dill haloumi (V) or (Vegan)
- Portobello mushroom, bulger with Shropshire blue gratin (v or vegan)
- Spaghetti mussels & prawns in creamed garlic sauce
- Aubergine compote with honey glazed goat's cheese (V or vegan)
- Ham hock terrine with creamed horseradish
- Duck pâté, with crudité

Main courses

Today's special: Moroccan style lamb casserole with merguez sausage

- Cod fritters, prawns and spiced skinny fries
- Ox cheek ragout with spaghetti
- Bean cassoulet with pork belly and chorizo
- Duck leg confit with creamed mango sauce and Spanish tortilla
- Mushroom or tomato risotto with stilton (V or vegan)
- Baked mixed bean cassoulet, Aubergine –tomato- cheese (v) or (vegan)
- Vegan platter (or v with goat or haloumi cheese)

Desserts

Today's Special: Broomhill apples, cake, compote, vanilla ice cream

- Basque cheese cake with shot of PX
- Mango sorbet with a shot of vodka
- Brownie with cherries and ice cream
- Vanilla and clotted cream ice cream with summer strawberries & meringue
- 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