



# B R O O M E

## P A R K H O T E L

### **To Start**

Watercress & tomato soup with warm bread roll (V/VE)

Creamed goats cheese & roast beetroot salad (V)

Ham hock potted terrine with herb toast, piccalilli & leafy green salad

Chorizo arancini with Arrabiata sauce

Chilli prawns with avocado salad

### **Main Course**

Chargrilled rib-eye steak, served with hand cut chips, grilled tomato, portobello mushroom & peppercorn sauce

Crispy chicken supreme, served with crushed new potatoes, chorizo, green beans & harissa dressing

Pan fried sea bass fillet, served with roast vegetables & sauce vierge

Vegan wellington, served with butternut squash puree, creamed spinach in a rich tomato sauce (V/VE)

Breaded cauliflower steak, served with giant cous-cous, chilli salsa & watercress salad (V/VE)

### **Dessert**

Tiramisu

Strawberry & white chocolate cheesecake

Chocolate cake with ice cream (VE)

Trillionaires tart (VE)

### **To Finish**

Sharing cheese board, with grapes, biscuits & chutney