



PACKED FULL OF

Festive Magic



BROOME
PARK HOTEL

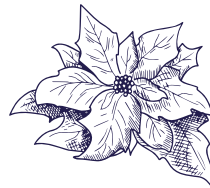


Let's Celebrate

Join us for a festive season to remember at Broome Park with fine wines, exceptional food and the highest standard of service.

At Broome Park, we offer two venue options for our Christmas parties; our stunning Grade I listed Mansion House and also our beautiful permanent marquee set within acres of woodland grounds. Whether you are looking to hold a private lunch or evening party, or to join one of our fantastic shared party nights, perfect for smaller groups, we have something to suit everyone.

As our building is Grade 1 listed it does have accessibility restrictions throughout the venues, please speak to us in advance if you need further information. Thank you.





Festive

PARTY NIGHTS

Available November 29th, 30th & December 5th, 6th, 7th, 12th, 13th, 14th, 19th, 20th & 21st

Arrival drinks 7pm • Dinner served 7.30pm • Disco • Carriages midnight

Be greeted on your arrival with a glass of Prosecco, followed by a delicious three course meal complete with festive novelties then dance the night away with our fantastic DJ who will be playing all the dance floor classics. These parties will be held in either our Georgian room in the mansion house or our marquee depending on numbers and availability.

Spiced lentil and butternut squash soup (ve)

Gin cured salmon, beetroot purée, rye bread, salad

Fig and goats' cheese crostini (v)

Whisky duck parfait, herb toast, salad, honey mustard dressing

Crown of English turkey, stuffing, pigs in blanket, garlic herb roasties, honey glazed carrots and parsnips, buttered Brussel sprouts, pan juice, cranberry sauce

Slow braised beef in red wine, pomme purée, roast roots, pan jus

Pan fried sea bass, olive oil mash, kale, lemon prawn butter sauce

Vegan Wellington, roasties, glazed carrots, pine nuts, vegan gravy (ve)

Classic Christmas pudding, with brandy sauce

Chocolate torte with ice cream

Lemon tart, red fruit coulis, honeycomb

Selection of British & European cheese served with spiced apple chutney and crackers

£55.00
per person



Private party night
£60.00
per person

(V = Vegetarian, VE = Vegan, GF = Gluten Free) *These menus may be subject to change. Correct as at Jan 24.

Book now on 01227 831 701 or email sales@broomepark.co.uk



Festive

LUNCH WITH SANTA

1st, 8th, 15th & 22nd of December

The magic of Christmas arrives early, enjoy a delicious Christmas-themed Carvery lunch joined by the big man himself. Children's options available, sittings 12.30pm, 1.30pm and 2.30pm

Tickets include a visit to Santas Grotto and a gift.

CARVERY

Roasted crown of turkey, topside of beef, roasted gammon and nut roast
Roast potatoes, Yorkshire pudding, cauliflower cheese, selection of roasted Vegetables

Selection of desserts

£30.00
per adult



£18.00
per child



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Festive

AFTERNOON TEA

*Available 29th November until 24th December
and then 26th until the 30th December*

AFTERNOON TEA

A selection of sandwiches and savoury treats with wholemeal and white bloomer bread (GF available)

Roast carved turkey, stuffing and cranberry

Marmalade and clove roasted ham and mustard

Smoked salmon, cream cheese and chive

Mature cheddar with fig date chutney

Red onion and olive quiche

Freshly baked fruit and plain scones clotted cream,
winter preserve

Mulled wine jelly with custard

Chocolate opera

Mini mince pie

£30.00

per person



£35.00

with a glass of prosecco



£38.00

with a glass of champagne

VEGAN AFTERNOON TEA

A selection of sandwiches and savoury treats with wholemeal and white bloomer bread (GF available)

Vegan cheddar, fig and date chutney

Roast peppers and hummus, cucumber, carrot and seeds

Avocado, pesto, lettuce and tomato wrap

Tofu, egg mayo and chive tartlet

Freshly baked vegan scones with vegan cream

Vegan chocolate brownie

Fruit strudel

Santa's local delight

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Christmas

DAY LUNCH

*Let us take the hassle out of Christmas leaving time for you to relax with your family and friends
Enjoy a leisurely three course festive lunch with a visit from Santa for the children
Seating at 12.30pm, 1.30pm and 2.30pm.*

Forest mushroom soup, truffle oil (Ve)

Smoked salmon and goats' cheese mousse, beetroot carpaccio

Smoked bacon and chicken terrine, piccalilli, herb toast, salad, mustard dressing

Roast crown of turkey, honey glazed local chipolatas wrapped in bacon, pork and orange stuffing, crunchy roasties, roasted root vegetables, buttered sautéed Brussel sprouts, pan jus

Roasted duck breast, fondant potato, red cabbage, roasted roots, red wine reduction

Parmesan and almond crusted salmon fillet, cauliflower purée, minted petit pois

Vegan Wellington, roasties, glazed carrots, pine nuts, vegan gravy (ve)

Traditional Christmas pudding, brandy crème anglaise (available gluten and nut free on request)

Winter berry cheesecake, vanilla ice cream

Chocolate fondant, chocolate sauce, chocolate ice cream

Cheesemakers of Canterbury cheeses (Black Bomber, Chaucer's, Kentish Blue) with wild bread toast, apple ale chutney and grapes

£110.00
per person



£49.00
per child 9 - 12 years



£40.00
per child 8 years and under

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Boxing Day

BUFFET LUNCH



*Round off the Christmas period by joining us for a
three course buffet lunch in the Georgian room.*

12noon to 3pm

Honey roast vegetable soup

Glazed ham with mustard, sliced rare beef with horseradish, fish platter,
goat's cheese & red onion tartlets

Caesar salad, roasted beets and potato salad, quinoa, squash and
pomegranate salad, Broome-slaw

Chicken, ham hock and mushroom pie

Pulled lamb shepherd's pie, cheddar crust

Roasted pepper and courgette lasagne with garlic bread

Selection of vegetables, hot new potatoes

Torte, tart and local cheese table (Black Bomber, Chaucer's, Kentish Blue)
with fruit salad, sauces and pouring creams

Warm mince pies with Chantilly cream

£35.00
per adult



£19.00
per child under 12 years

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New Year's Eve

GALA DINNER

Celebrate the New Year at our Black Tie Gala Dinner. Enjoy a glass of prosecco on arrival, followed by a 3-course dinner with coffee and petit fours hosted in our Grand Hall. Dance the night away with our band and DJ, see in the New Year and carry on dancing until 1am. Please note that this is an over 18s event only. 7.30pm arrival for 8pm sit down.

Spiced butternut squash soup, chive crème fraîche, warm bread (V)

Potted duck, wild bread toast, pomegranate and plum salad

Twice baked Mayfield Swiss and paprika soufflé, mushroom purée (V)

Roast beef fillet crusted in herbs and peppercorns, dauphinoise potatoes, trio of carrot, tenderstem, red wine jus

Salmon Wellington, buttered purple potatoes, kale, sprouting broccoli, tarragon cream sauce

Baked portobello mushroom, lentil and pinenut stuffing, herb crust, vegetable casserole (Ve)

Passion fruit cheesecake, caramel ice cream

Vegan chocolate cake, berry compote, orange sorbet (Ve)

Cheesemakers of Canterbury cheeses (Black Bomber, Chaucer's, Kentish Blue), wild bread toast, apple ale chutney

£130
per person



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Christmas

RESIDENTIAL PACKAGE

Whether you are looking for a lively Christmas party or seeking a cosy corner with family and close friends, you will find that the true spirit of Christmas awaits you at Broome Park Hotel.

Details of our two and three night packages are as follows:

CHRISTMAS EVE

Check in to your standard double room and start your Christmas break with a mulled wine, festive scones and mince pies. In the evening enjoy a festive three course dinner before relaxing in a cosy corner by the fire.

CHRISTMAS DAY

Wake up and enjoy our Christmas Day breakfast taking time afterwards to relax and open presents.

Eat, drink and be merry with our Christmas Day lunch. The evening commences with our Christmas Day buffet after which you can enjoy the rest of the evening at your leisure with your loved ones.

BOXING DAY

Enjoy our Boxing Day breakfast, before we bid you a fond farewell and best wishes for a wonderful new year.

You could also stay for Boxing Day lunch for an extra £35 per person.

EXTEND YOUR STAY...

Three night package available, as above with extra night accommodation plus three course dinner on 26th evening and breakfast on 27th.

Add additional nights from £65 per person.

Mansion Rooms available from

Two night breaks from

£550.00

per person



Three night breaks from

£700.00

per person



from

£100.00

per child

Lodges available from £1500 for two nights or £2000 for three nights. Based on 2 adults and 2 children sharing.

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New Year's Eve

RESIDENTIAL PACKAGE

NEW YEAR'S EVE

Check into your sumptuous Mansion House suite and relax before getting ready for our special Black Tie evening. Enjoy a glass of prosecco on arrival from 7.30pm, followed by a 3-course dinner with coffee and petit fours at 8pm hosted in our Grand Hall. Dance the night away with our band and DJ, see in the New Year and carry on dancing until 1am.

MENU

Spiced butternut squash soup, chive crème fraîche, warm bread (V)
Potted duck, wild bread toast, pomegranate and plum salad
Twice baked Mayfield Swiss and paprika soufflé, mushroom purée (V)

Roast beef fillet crusted in herbs and peppercorns, dauphinoise potatoes, trio of carrot, tenderstem broccoli, red wine jus
Salmon Wellington, buttered purple potatoes, kale, sprouting broccoli, tarragon cream sauce
Baked portobello mushroom, lentil and pinenut stuffing, herb crust, vegetable casserole (Ve)

Passion fruit cheesecake, caramel ice cream,
Vegan chocolate cake, berry compote, orange sorbet (Ve)
Cheesemakers of Canterbury cheeses (Black Bomber, Chaucer's, Kentish Blue),
wild bread toast, apple ale chutney



NEW YEAR'S DAY

Awake and enjoy a leisurely breakfast before departure.

£250.00

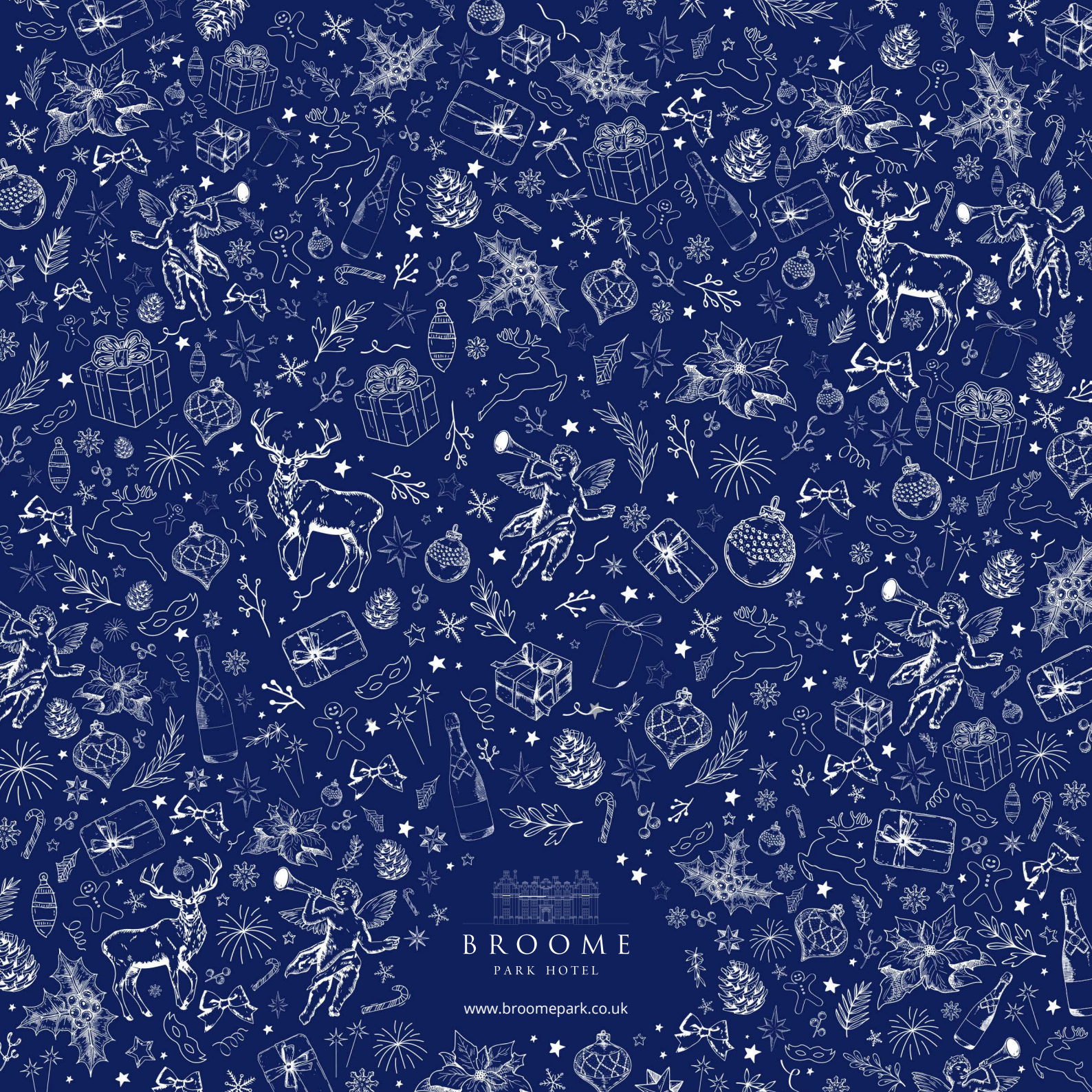
per person
based on two people sharing



Why not arrive a day earlier on the 30th December for £75 per person based on two people sharing, including accommodation and breakfast?

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