

XMAS

XMAS PARTY NIGHTS
MENU 2024



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3-COURSES
£42.00 PER PERSON

STARTERS

Country style pork & thyme terrine
Apricot & plum chutney,
Raisin crusty bread

Curried roast parsnips & sweet potato
velouté (gf-vegan)
Scented with toasted coconut,
Sourdough bread

MAINS

Broadcroft steak & vegetable pie,
buttered puff pastry, Fondant potato,
buttered seasonal mixed vegetables

Turkey & apricot stuffing paupiette
wrapped with smoked streaky bacon
Chipolatas, rosemary gravy,
fondant potato, buttered seasonal
mixed vegetables

Coriander & lime bulgar wheat,
grilled asparagus (gf-vegan)
Hummus & pomegranate seeds

DESSERTS

Red velvet & fudge cheesecake
Mixed berries coulis

Belgian chocolate truffle dessert
(gf-vegan) Caramel sauce

Coffee & tea

OUR FOOD MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS. IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE NOTIFY A MANAGER. WE ARE HAPPY TO CATER FOR SPECIAL REQUIREMENTS. ALL CARE HAS BEEN TAKEN TO REMOVE SMALL BONES WHERE APPROPRIATE, BUT IT IS INEVITABLE THAT SOME MAY REMAIN.

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XMAS DAY MENU
2024



XMAS DAY MENU

2024

3-COURSES

£82.00 PER PERSON

STARTERS

Curried roast parsnip & sweet potato velouté (gf-vegan), scented with toasted coconut, sourdough bread

Trio of mixed Scottish seafood
Atlantic baby prawns saffron mayonnaise / Smoked Scottish salmon & orange zest paté, mini oatcakes / Panko breaded crab & ginger cake, sweet chilli dressing, pickled mouli / Malted bloomer bread

Smoked pancetta, asparagus & pesto tartlet

Kinkell farm micro leaves, mixed olives & sundried tomato dressing

MAINS

28-day aged roast Scottish sirloin of beef
Mixed peppercorn sauce, Yorkshire pudding, roast plum tomato, shimeji mushroom, battered onion ring

Turkey & apricot stuffing paupiette wrapped with smoked streaky bacon
Chipolatas, rosemary gravy

Seared fillet of seabass & tiger prawns
Dugléré sauce

All served with fondant potato & buttered seasonal mixed vegetables

Assiette of petits farçis (gf-vegan)
Coriander & lime bulgar wheat, grilled asparagus, hummus & pomegranate / Shimeji mushrooms & spinach
feuille de brick roll, soya dressing / Heirloom tomatoes, beetroot & pine kernel salad

DESSERTS

Broadcroft Hotel
Father Christmas café gourmand
Panko breaded Christmas pudding bonbon & Cognac custard / French crêpe with pistachio ice cream & Callebaut hot chocolate sauce / Lemon curd
French macaron / Amarena cherry & almond tartlet

Belgian chocolate truffle dessert (gf-vegan)
Vegan vanilla ice cream, Callebaut dark chocolate sauce

Selection of fine cheese
Plum & apricot chutney, celery & grapes, Peter's yard biscuits & Arran mini oatcakes

Coffee, tea & stollen

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XMAS DAY
KIDS MENU 2024



XMAS DAY KIDS MENU 2024

3-COURSES
£39.00 PER CHILD

STARTERS

Tomato & fresh basil soup
(gf-vegan)

Galia melon & mixed berries boat
(gf-vegan)

MAINS

Roast turkey breast, chipolatas,
gravy & mash potato

Roast sirloin, gravy &
mash potato (gf)

Tomato & mozzarella pizza,
French fries (v)

DESSERTS

Vanilla ice cream cone, marshmallow,
strawberry coulis (v)

Belgian waffle, hot chocolate sauce
& vanilla ice cream (v)



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FESTIVE MENU
2024



FESTIVE MENU 2024

2-COURSES £23.95

3-COURSES £27.95

STARTERS

Country style pork & thyme terrine,
apricot & plum chutney,
raisin country bread

Galia & Charentais melon, minted exotic
fruit brunoise, blackcurrant sorbet,
edible flower (vegan-gf)

Oyster mushroom & Brussel sprout
tartlet, micro leaves, sweet pepper &
ginger dressing (v)

Curried roast parsnip & sweet potato
velouté, scented with toasted coconut,
sourdough bread (vegan)

Atlantic baby prawns & avocado cocktail,
orange zest mayonnaise, malted bloomer

Crab & Scottish smoked salmon fishcake,
micro leaves, saffron & basil mayonnaise

Chicken, shimeji mushroom & tarragon
vol au vent, balsamic glaze

MAINS

Turkey & apricot stuffing paupiette
wrapped with smoked streaky bacon
Chipolatas, rosemary gravy,
fondant potato, buttered seasonal
mixed vegetables

7oz Scottish sirloin steak au poivre,
gratin dauphinois &
green bean parcel (gf)

Gressingham duck breast,
forestiere potatoes,
Arran mustard jus (gf)

Vegetable fajita, tomato wrap,
guacamole, tzatziki (vegan)

Steamed fillet of Scottish salmon,
panko breaded tiger prawn,
Hollandaise sauce, dill mash

DESSERTS

Red velvet & fudge cheesecake,
mixed berries coulis &
chocolate cookie (v)

Belgian chocolate truffle dessert,
caramel sauce, vegan vanilla ice cream
(vegan-gf)

Bread & French viennoiserie pudding,
vanilla custard, meringue crumb (v)

Continental cheese selection,
apricot chutney, grape, celery,
biscuits, oatcakes (v)

Christmas pudding, Brandy sauce,
Jaffa cake ice cream (v)

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