



# The Function Suites

Our Function Suites are fully air conditioned and we offer the largest function rooms in the area with service standards second to none.

## THE NIGHTINGALE

This spectacular suite can accommodate 250 guests and is the largest suite of any hotel in the area.

## THE KINGFISHER

This suite can now cater for up to 50 guests and is a popular room for any type of functions. This light airy room has it's own balcony area with dance floor.

## HOW TO CONTACT US

The General Manager will be delighted to meet up with you to show you our facilities, help you plan the lead up to your day and to make the process as easy and stress free as possible.

Please feel free to call on

01706 639 000

Or e-mail: [reservations@broadfieldparkhotel.co.uk](mailto:reservations@broadfieldparkhotel.co.uk)

## SPORTSMANS DINNERS/CHARITY DINNERS

We are happy to support local clubs and charities with fund raising events, please enquire regarding special prices.

## GUEST ACCOMMODATION

The hotel boasts 29 bedrooms all of which have en-suite shower, bath, desk area, flat screen TV, free Wi-Fi Access, Tea/Coffee making facilities, hairdryer, room service and wake-up calls. Morning newspapers and a hearty full English breakfast are also available.

Special rates are available for guests attending functions so early booking is advisable as weekend accommodation prices are very popular, enabling your guests to stay over and party on and join you for breakfast!

To give your Function Suite the extra 'Wow Factor' we are pleased to offer the following:

- |                                   |       |
|-----------------------------------|-------|
| • Chair Covers Black and/or White | £4.50 |
| • Chair Bow Black and/or White    | £1.50 |
| • Table Mirrors                   | £5.00 |
| • Tall Vases                      | £7.50 |
| • Tea Light (per 3)               | £5.00 |
| • Balloons (per3)                 | £7.50 |



# Menu

## STARTERS

Fanned Honeydew Melon

*Served with Exotic Fruits & a Seasonal Berry Coulis* £3.75

\*\*\*\*\*

A Smooth Chicken Liver Paté

*Presented with Melba Toast and a Redcurrant & Port Sauce* £3.75

\*\*\*\*\*

Smoked Salmon served with a Baby Leaf & Rocket Salad

*Garnished with Capers, Parmesan Shavings & Lemon Oil* £6.95

\*\*\*\*\*

Classic Prawn Salad

*Served on a bed of Crisp Lettuce Leaves & Marie Rose Sauce* £4.95

\*\*\*\*\*

Seasonal Fruit Selection

*Laid on a bed of Strawberry & Lime Coulis* £3.75

## SOUP

Our traditional soups are all served with a fresh warm crusty roll.

Cream of Vegetable

*enhanced with a hint of fresh cream*

\*\*\*\*\*

Creamy Wild Mushroom

\*\*\*\*\*

Carrot & Coriander

\*\*\*\*\*

Tomato & Basil

*with a hint of fresh cream*

\*\*\*\*\*

Cream of Broccoli & Stilton

All £3.25

## INTERMEDIATE FISH COURSE

Poached Salmon

*With Avocado & Dill Hollandaise* £4.95

\*\*\*\*\*

Fillet of Lemon Sole

*Served with a Vermouth Cream Sauce* £5.95

\*\*\*\*\*

Baked Fillet of Halibut

*Served with a Watercress Cream* £6.95

\*\*\*\*\*

## SORBETS

Choose from lemon, champagne, pineapple, mango or blackcurrant £3.25

## CHILDREN'S MENU

OPTION 1

*1/2 portion of adult menu, priced accordingly*

OPTION 2

Tomato Soup

Chicken Nuggets or Pasta Tubes in a Cheese Sauce

*Served with French Fries*

Selection of Ice Cream

£9.95 per head



# Menu

## MAIN COURSE

Roast Cheshire Turkey  
*Served with Chipolata Sausage, Sage & Onion Stuffing  
& a Rich Roast Gravy* £12.95

\*\*\*\*\*

Supreme of Chicken  
*Breast of Chicken served with either a cream white wine  
sauce with green grapes or a red wine & mushroom sauce*  
£13.50

\*\*\*\*\*

Roast Beef  
*With a Rich Port Wine Sauce &  
Traditional Yorkshire Pudding* £16.50

\*\*\*\*\*

Roast Leg of Lamb  
*Accompanied by a Minted Gravy & Redcurrant Jelly*  
£14.50

\*\*\*\*\*

Fresh Salmon Steak  
*Served with a Hollandaise Sauce* £13.95  
*All served with a selection of fresh vegetables  
and roast potatoes*

## VEGETARIAN OPTIONS

Savoury Pancakes  
*Filled with freshly roasted vegetables* £12.95

\*\*\*\*\*

Wild Mushroom Stroganoff  
*With sour cream & herb rice* £12.95

\*\*\*\*\*

Italian Pastabake  
*Served with garlic bread* £12.95

## DESSERTS

Profiteroles  
*Roundlets of Choux Pastry filled with Cream  
& Drizzled with Chocolate Sauce* £3.95

\*\*\*\*\*

Hot Apple Pie  
*Served with Creamed Custard* £3.95

\*\*\*\*\*

Lemon Torte  
*With Fresh Pouring Cream & Dusted with Icing Sugar*  
£3.95

\*\*\*\*\*

Strawberry Cheesecake  
*Traditional Cheesecake served with Fresh Pouring Cream* £3.95

\*\*\*\*\*

Mixed Fruit Meringue Nest  
*Surrounded by a Raspberry Coulis* £3.95

\*\*\*\*\*

Hot Sticky Toffee Pudding  
*Served with Creamed Custard* £3.95

\*\*\*\*\*

Cheese & Biscuits  
*Selection of British Cheese with Celery & Grapes* £3.95

\*\*\*\*\*

Coffee & Mints £1.95  
Coffee and Petit Fours £2.95



# Buffet Menus

## SELECTOR A

A selection of wholesome sandwiches  
Chicken drumsticks marinated in a barbecue sauce  
Mountain of curly fries sprinkled with rock salt & cracked pepper  
Warm sausage rolls  
Assorted vol-au-vents  
Indian Samosas  
Onion Bhajis  
Spring Rolls  
Chicken drumsticks marinated in Chinese 5 spice  
Potato wedges with garlic mayonnaise  
Selection of open rolls  
Blackened chicken wings  
Deep fried salmon goujons with tartare sauce

## SELECTOR B

Mixed Leaf Salad  
Tomato & red onion salad drizzled with Herb Oil  
Coleslaw  
Niçoise Salad with Green Beans, Tuna, Tomatoes,  
Boiled Egg & Anchovies  
Garlic bread  
Pasta Salad Infused with a Medley of Roasted Vegetables;  
Aubergines, Courgettes, Peppers & Red Onion & Herb Oil  
Savoury rice and red pepper salad  
Cucumber Salad in Natural Yoghurt & Mint  
Potato Chive salad

MENU 1 Choose 4 items from Selector A & 3 from Selector B £12.95  
MENU 2 Choose 6 items from Selector A & 3 from Selector B £14.95  
MENU 3 Choose 8 items from Selector A & 5 from Selector B £19.95

## GALA MENU £19.95 Per Person

Smoked Salmon & Prawn Salad  
*With Basil Oil*

\*\*\*\*\*

Fantail of Melon

*Served with exotic fruits & a raspberry sauce*

\*\*\*\*\*

A Salad of Feta Cheese with Tomatoes and Black Olives

Honey Baked Ham

Roast Beef

Sliced Cheshire Turkey

Decorated Salmon Pieces

Hot Buttered New Potatoes

Cucumber Salad & Minted Yoghurt

Coleslaw Salad

Assorted Salads

\*\*\*\*\*

Mountain of Choux Pastry Profiteroles

*Served with luxury chocolate sauce*

\*\*\*\*\*

A Selection of Shire Cheeses



# Buffet Menus

## HOT BUFFETS

Lancashire Hot Pot £11.95

*Served with Crusty Bread & Red Cabbage*

\*\*\*\*\*

Chicken Curry £11.95

*Served with Traditional Accompaniments*

\*\*\*\*\*

Chilli Con Carne £11.95

*Served with Boiled Rice*

\*\*\*\*\*

Lasagne £11.95

*Served with Garlic Bread*

\*\*\*\*\*

Roast Sirloin Steak Baguette £9.50

*Caramelised Onions, Traditional Relishes  
& French Fries*

\*\*\*\*\*

Sausage Baguette £7.95

*Caramelised Onions & French Fries*

\*\*\*\*\*

Dry Cured Bacon Baguette £7.95

*Served with French Fries*

## DESSERTS £2.95 Per Head

CHOOSE FROM THE FOLLOWING:

Chocolate Fudge Cake

Carrot Cake

Cheese & Biscuits

Chocolate Eclairs

## MIDNIGHT SNACKS\*

Hot Dogs & Caramelised Onions £3.50

Hot Bacon Rolls £4.50

Assorted Pizza Slices £3.25

Tea & Coffee £1.50

\*These are not available as a substitute to a buffet option

All food and beverage prices quoted apply for 2009  
with 2010 & 2011 subject to inflationary rises.



# Wine List

## WINE LIST

### WHITE - Light & Fresh

1	2	Cave de Massé (Dry), VdP d'Oc FRANCE	£13.95
2	4	Cave de Massé (Medium), VdP d'Oc FRANCE	£13.95
3	2	Chardonnay, Catarratto - Calatrasi ITALY	£15.75
4	1	Chablis Gloire de Chablis, J.Moreau et Fils FRANCE	£24.50
5	2	Echo Falls Chadonnay California USA	£15.25

### WHITES - Rounded & Fruit Driven

6	2	Chardonnay-Semillon 'The Riddle' Hardys AUSTRALIA	£15.75
7	2	Chenin Blanc Kleine Zalze BushVines SOUTH AFRICA	£15.25

### ROSÉ - Pinky & Perky

8	3	Rosé d'Anjou, J.Tourville FRANCE	£15.25
9	2	Pinot Grigio Veneto ITALY	£15.25
10	5	White Zinfandel Vendange, California USA	£18.95

### RED - Soft & Juicy

11	A	Cave de Massé Carignan - Merlot FRANCE	£13.95
12	C	Echo Falls Merlot California USA	£15.25
13	C	Rioja Tinto Don Jacobo SPAIN	£18.95
14	C	Merlot Sangiovese, Calatrasi ITALY	£15.25
15	C	Hardys Riddle Shiraz Cabernet	£15.50

### RED - Intense & Complex

16	D	Châteauneuf-du-Pape, Caves Saint-Pierre FRANCE	£27.95
17	C	Merlot Reserva Veramonte, Casablanca Valley CHILE	£17.95

### SPARKLING

18	6	Asti Spumante ITALY	£15.95
19	2	Pigalle Brut FRANCE	£15.95

### CHAMPAGNE

20	1	Louis Dornier et Fils Brut FRANCE	£34.50
21	1	Moët & Chandon Brut Impérial FRANCE	£42.50

### WHITE WINE Rated 1-9

(1 being the driest - 9 being the sweetest).

### RED WINE Rated A-E

(A being the lightest - E being the most full-bodied).



# Canapés & Reception Drinks

## RECEPTION DRINKS

<b>Champagne &amp; Strawberries</b>	£6.50
<b>Bucks Fizz</b>	
Champagne & fresh orange juice	£5.95
<b>Champagne Lemon Cocktail</b>	
Champagne, peach schnapps & bitter lemon	£6.95
<b>Kir Royale</b>	
Creme de Cassis with champagne	£6.95
<b>Pimms</b>	
with lemonade, strawberries & mint	£3.50
<b>Hot Mulled Red Wine</b>	
A winter warmer with cloves, Brandy & spices	£3.25
<b>White Wine Punch</b>	£3.25
<b>Non Alcoholic Fruit Punch</b>	£1.75
<b>Sherry</b>	
A traditional selection of dry, medium & sweet sheries	£1.80

## CANAPÉS

<b>4 canapés for £4.95</b>	<b>5 canapés for £5.45</b>
Cheese & Tomato Pinwheels	
Cucumber Rounds Topped with Smoked Salmon and Lemon & Dill Mayonnaise	
Tomato, Onion, Black Olive & Basil Bruschetta	
Fresh Asparagus wrapped with Parma Ham	
Vol-au-vents with a variety of fillings	
Chicken Skewers with BBQ or Satay Dip	
Breaded Mushrooms with Garlic Mayonnaise	
Breaded Salmon Goujons with Lemon Mayonnaise	

# Buffet Menus

## BUFFET 1

Honey glazed gammon with char-grilled pineapple wedges.  
 Roast topside of beef with creamed horseradish.  
 Turkey breast with cranberry sauce.  
 Crisp mixed salad with French dressing & 3 salads of the season.  
 Sun dried Tomatoes with Olives & Feta Cheese (V)  
 Basket of warm bread rolls and butter. (V)  
 Sautéed potatoes. (V)  
 Ploughman's pie thickly cut with red onion marmalade.  
 Selection of pickles, mustards and dressings.  
 Medley of fresh fruits splashed with Malibu and served with fresh cream.  
 Freshly brewed coffee and chocolate mint.

£16.95

## BUFFET 2

Your choice of soup from the selector (one choice per event) served with fresh roll & butter.  
 Honey glazed gammon with char-grilled pineapple wedges.  
 Roast topside beef with creamed horseradish.  
 Turkey breast with cranberry sauce.  
 Crisp mixed salad with French dressing & 3 salads of the season.  
 Basket of warm bread rolls and butter. (V)  
 Chef's char-grilled chicken Piri-Piri.  
 Roast vegetable lasagna glazed with fresh mozzarella. (V)  
 Fragrant braised basmati rice scented with lemon grass and coriander.  
 Creamy Dauphinoise potatoes. (V)  
 Selection of pickles, mustards and dressings.  
 Medley of fresh fruits splashed with Malibu and served with fresh cream.  
 Chantilly deluxe chocolate truffle.  
 Platter of English and continental cheeses with celery, biscuits, fruit chutney and grapes.  
 Freshly brewed coffee and chocolate mint.

£21.95

## BUFFET 3

Ogen Melon filled with exotic fruits along with a dash of Port. (V)  
 Freshly roasted topside of beef & turkey breast.  
 Carved in the room by one of our chefs, both served with traditional accompaniments.  
 Seasonal roasted vegetables. (V)  
 Roast garlic and rosemary creamed potatoes. (V)  
 Platter of Norwegian prawns and smoked salmon with roquette leaves, lemon and Crème fraiche.  
 Basket of warm bread rolls and butter. (V)  
 Crisp mixed salad with French dressing & 3 salads of the season. (V)  
 Cherry tomato and feta cheese en croute (V)  
 Char-grilled lamb cutlets with rosemary and red wine reduction.  
 Selection of pickles, mustards and dressings.  
 Platter of English and continental cheeses with celery, biscuits, fruit chutney and grapes.  
 Medley of fresh fruits splashed with Malibu and served with fresh cream.  
 Chantilly deluxe chocolate truffle.  
 Freshly brewed coffee and petit fours.

£29.95