

# THE BROAD LEYS

TRADITIONAL PUB,  
BOUTIQUE ACCOMMODATION

IF YOU HAVE AN ALLERGY OR INTOLERANCE,  
PLEASE ADVISE YOUR SERVER WHEN PLACING  
YOUR ORDER

THERE ARE TRACES OF NUTS & OTHER  
ALLERGENS IN OUR PREP AREA

PLEASE NOTE THAT A DISCRETIONARY SERVICE  
CHARGE OF 10% WILL BE ADDED TO TABLES OF  
8 OR MORE

HOMEMADE FOOD, WITH LOCALLY SOURCED  
INGREDIENTS & MAY BE SUBJECT TO SLIGHT  
ALTERATIONS

# SET PARTY MENU

## STARTERS

HOMEMADE SOUP WITH CRUSTY BREAD, SALTED BUTTER (V) (VEGAN)

CRISPY WHITEBAIT, CITRUS ZEST MAYONNAISE

ARTISAN BREADS, VIRGIN OLIVE OIL, AGED BALSAMIC, SMOKED GARLIC &

ROASTED RED PEPPER HUMMOUS (V)(VEGAN OPTION AVAILABLE)

CARAMELISED GOATS CHEESE, BEETROOT & CANDIED WALNUT SALAD (V)

JACKFRUIT SPRING ROLLS, PLUM SAUCE (VEGAN)

## MAINS

HALF ROAST LEMON & THYME CHICKEN, SKINNY FRIES, COLESLAW, TARRAGON PESTO,  
DRESSED SALAD

10OZ SIRLOIN STEAK, HOUSE CHIPS, PORTOBELLO MUSHROOM, VINE TOMATOES,

PEPPERCORN SAUCE

(£6.00 SUPPLEMENT)

SALMON, DILL & CUCUMBER WELLINGTON, NEW POTATOES, WILTED GREENS &

HOLLANDAISE SAUCE

THAI GREEN VEGETABLE CURRY CORIANDER & LIME RICE (VEGAN)

QUINOA BURGER, KALE & QUINOA, VEGAN CHEESE, BABY GEM & TOMATO CIABATTA,

SWEET POTATO FRIES & FRESH SALAD (V) (VEGAN)

## DESSERTS

LOCAL ARTISAN ICE CREAMS AND SORBET, SHORTBREAD BISCUITS

DOUBLE CHOCOLATE BROWNIE, SALTED CARAMEL SAUCE, MILK ICE CREAM

CHEESECAKE OF THE DAY

CHEESE SELECTION, CHEF'S SELECTION OF CHEESE, BISCUITS, PEAR & APPLE CIDER

CHUTNEY (£2.50 SUPPLEMENT)

CHOCOLATE & ALMOND VEGAN CHEESECAKE, SORBET, FRESH BERRIES (V) (VEGAN)

£26.00 PER PERSON

£10.00 PER PERSON NON-REFUNDABLE DEPOSIT AND PRE ORDER REQUIRED WHEN BOOKING

THIS MENU REQUIRES PRE ORDER TO BE RECEIVED 72HOURS IN ADVANCE OF THE BOOKING DATE