



56 Kelso Avenue  
Cleveleys  
Blackpool

Managing  
Directors:  
The Heywood Family

## SET MEAL PACKAGE

The Briardene has been owned by the Heywood's for more than 30 years and has been modernised to such a degree in recent years that it is now the leading hotel in its field. The Briardene Hotel is the only small hotel in Blackpool to have attained a 3 Star Silver Award status from the English Tourist Council. The Briardene Hotel has evolved to provide services over and above its 3 Star status with our restaurant food and breakfasts achieving 5 stars in January 2013.

The busy kitchen is run by Deano, a Michelin trained chef, and is brigade of 3 chefs who are dedicated to creating a memorable dining experience for every occasion.

We hope that you will spend the time to look through this package and see what the Briardene has to offer for you and we are looking forward to hearing from you in the future to further discuss your booking.



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## INFORMATION FOR A SET MEAL

In this package you will find two menus for you to browse through.

Please advise us of which menu you have selected at your earliest convenience. Should you wish to make any changes to your chosen menu, please telephone or call in to discuss this with a member of our dedicated team.

### PLEASE NOTE:

*Only 1 menu can be chosen*

Once your menu of 4 starters & 4 mains has been selected, all of your guests must choose from that menu only.

There may be a price increase if more courses are included or if more expensive dishes are added.

We also require a food pre-order. We ask that guests using this package provide us with a complete order one week prior to their event. At this time please also advise if any of your guests have special dietary needs/allergies.

## MENU A

£24.00 MIDWEEK

£27.00 WEEKEND

### STARTER PLATES

Smooth Duck Liver Parfait

Duck fat fried bread, Onion chutney.

Rustic Woodland wild Mushroom Soup

Crispy fried cippets, aerated cream & truffle.

Cantaloupe & Ogen Melon Pearls

Warm candied Ginger & Mint buttered glaze.

Oak smoked Chicken "Caesar" salad

Crisp croute, Parmesan & Quail egg.

### MAIN PLATES

Pot roasted Lean shoulder of Lamb "naverin"

Whipped potatoes, baby onions, Lamb sauce.

Braised wild Salmon

Spinach, Potatoes, Caper & Parsley Velouté.

Roasted Caramelised Pork Fillet

Bacon & cabbage, Madeira jus.

A roasted Mediterranean vegetable lasagne

gruyere cheese.

All served with a selection of seasonal vegetables & potatoes.

A selection of Fresh Sweets & Freshly Ground Coffee



## MENU B

£24.00 MIDWEEK

£27.00 WEEKEND

### STARTER PLATES

Honeydew & Cantaloupe Melon  
Strawberries, Mint & Strawberry liqueur glaze.

Caramelised Lancashire Onion soup  
Gruyere cheese gratin.

Glazed Brown cup Garlic Mushrooms  
Cream & wine, Ribblesdale Goat's cheese, Pesto.

Prawn & Crab cocktail  
Crisp gem & rocket, cognac & tomato mayonnaise.

### MAIN PLATES

Daube de Boeuf Bourginon  
Whipped creamed potatoes, cooking essence, Bourginon garnish.

Roast Corn-fed Chicken Breast  
Celeriac & Bacon Purée, woodland Mushrooms.

Herb crusted shoulder of Hake  
Wilted Spinach leaves, Tarragon bur blanc.

wild Forrest Mushroom Risotto  
Parmesan crisps, garden herb, truffle oil, mushroom powder.

All served with a selection of seasonal vegetables & potatoes.

A selection of Fresh Sweets & Freshly Ground Coffee

