



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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BRIARDENE



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.





BRIARDENE



MENU A

£28.00 MIDWEEK
£32.00 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 Veluté.

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





BRIARDENE



MENU B

£28.00 MIDWEEK

£32.00 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

