BRIARDENE

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 70 years and has been modernised to such a degree in recent years that it is now one of the leading hotels in its field. The Briardene was recently awarded a Silver Four Star guest accommodation status by the AA. Our restaurant was also achieved the AA Dinner Award.

The busy kitchen is run by Deano, a Michelin trained chef, and a 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.

Tel:(01253) 338300
Fax:(01253) 338301
Website:www.thebriardenehotel.co.uk
e-mail:briardenehotel@yahoo.co.uk

AA ★★★★ Guest Accommodation 2025

AA Dinner Award 2025

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. Please pick just 1 menu for your guest to pick from so either menu A or Menu B 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.

Minimum covers for sit-down meal	**40 persons**
Maximum covers for sit-down meal	**70 persons**

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.

AA Dinner Award 2025

MENU A

£36.00 MIDWEEK
£40.00 WEEKEND

STARTERS...

SMOOTH DUCK LIVER PARFAIT,
duck fat fried bread, onion chutney.
RUSTIC WOODLAND WILD MUSHROOM SOUP (V),
crispy fried cippets, aerated cream & truffle.
CANTALOUPE & OGEN MELON PEARLS (V),
warm candied ginger & mint butter glaze.
OAK SMOKED CHICKEN "CAESAR" SALAD,
crisp croute, parmesan & quail egg.

MAIN PLATES...

POT ROASTED LEAN SHOULDER OF LAMB "NAVARIN",
whipped potatoes, baby onions, lamb sauce.
BRAISED WILD SALMON,
spinach, potatoes, caper & parsley velouté.
ROASTED CARAMELISED PORK FILLET,
bacon & cabbage, madeira jus.
BAKED MEDITERRANEAN VEGETABLE LASAGNE (V),
gruyere cheese.

All served with a selection of seasonal vegetables & potatoes.

SWEETS...

STICKY TOFFEE PUDDING,
toffee sauce, ice cream.
CHOCOLATE ORANGE CRÈME BRÛLÉE,
sablé biscuits.
ICE CREAM TUILE BASKET,

56 RESTAURANT

BRIARDENE

MENU B

£36.00MIDWEEK
£40.00 WEEKEND

STARTERS…

HONEYDEW & CANTALOUPE MELON (V),
Strawberries, mint & strawberry liqueur glaze.
CARAMELISED LANCASHIRE ONION SOUP,
Gruyere cheese gratin.
GLAZED BROWN CUP GARLIC MUSHROOMS (V),
Cream & wine, Ribblesdale Goat's cheese, pesto.
"RETRO" PRAWN COCKTAIL,
Crisp gem & rocket, cognac & tomato mayonnaise.

MAINS…

DAUBE DE BOEUF BOURGIGNON,
Whipped creamed potatoes, cooking essence, bourgignon garnish.
PAN ROASTED CHICKEN BREAST,
Celeriac & bacon puree, woodland mushrooms.
HERB CRUSTED SHOULDER OF HAKE,
Wilted Pak choi, tarragon bur blanc.
WILD FORREST MUSHROOM RISOTTO (V),
Parmesan crisp, garden herb, truffle oil, mushroom powder.

All served with a selection of seasonal vegetables & potatoes.

SWEETS…

STICKY TOFFEE PUDDING,
toffee sauce, ice cream.
ALMOND & VANILLA CRÈME BRÛLÉE,
sablé biscuits.
ICE CREAM TUILE BASKET,
assorted trio of ice creams.
BLUEBERRY & APPLE FRANGIPAN TART,

56 RESTAURANT