



“It really made such a difference to have great food with the people you care most about and being able to be yourself with great staff who want to look after you.” N. Kennedy

Preganant ladies - we have starters suitable for you - ask for details. Meats in the main course can be cooked well done for you.

With advance notice our dishes can be adapted for vegans and those on a gluten or wheat free diet.

Starters

Sweet potato, corn and kale soup

Homemade salt Herefordshire beef with French bean and red onion salad and sherry dressing

Crab, leek and watercress gratin with fennel and radish salad

Trio of fish starters

Home cured pink peppercorn salmon gravadlax, spoon of crayfish and mango salad, smoked halibut and artichoke salad

Twice baked blue cheese soufflé with spinach and orange salad

Beer poached tiger prawns with warm potato salad

Main Courses

Ballottine of free range Madgetts Farm chicken with sauteed apples and apple brandy sauce *(can also be done with pheasant or partridge in season)*

Fillet of Aberdeen Angus topped with creamed wild mushrooms and red wine sauce

Spiced rack of pork with pear cider

Roast ballottine of free range Madgetts farm duck with sloe gin duck jus

Honey and lavender glazed butterflied leg of lamb with minted gravy

Quinoa crusted roulades of sole and king prawns with mussel broth

Donnington trout fillets in ale sauce

Lobster newburg - whole lobster (similar to this but a whole lobster and served with accompaniments below or homemade chips) - supplement £7.50 per person, minimum 3 days notice

Vegetarian

Baked onions filled with wild mushroom risotto, rocket puree

Aubergine involtini with red pepper coulis

Leek and basil gnocci with lemon and cashew dressing

Red onion tart tatin with port and star anise glaze

Accompaniments

Choose 2 or 3 accompaniments for the above main courses – same 2 or 3 for the whole group

Dauphinoise potato

Fondant potatoes

Telephone:

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**www.Bensonof
broadway.co.uk**



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parties
cooked in
your home
by our chef
and waiting
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**Dinner
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**Buffets and
canapés**



**Childrens
menu**



**Weekend
deal – Friday
& Saturday
meals and
Sunday
brunch
starts @ £49
per person**

Rosti potato

Thyme scented new potatoes

Creamy pinto beans ([link to dish here](#) scroll to Saturday dinner)

Steamed spinach (can be plain or with sultanas and pinenuts)

Red wine braised red cabbage

Roast carrot ribbons with cumin seed

French beans and red onions (or [wrapped in pancetta](#))

Herb roasted swede, shallots and cauliflower

Creamed savoy cabbage and leeks

Roasted butternut squash with balsamic and toasted pine nuts

Desserts

[Banana tarte tatin](#) with homemade rum and raisin ice cream

Pecan pie with homemade stem ginger ice cream ([see mini version here](#))

Lime and coconut panna cotta with caramelised pineapple ([link to similar dish here](#) scroll to Saturday dinner)

[Sticky toffee pudding](#) with sticky toffee sauce and Cotswold clotted cream

[Amaretti and milk chocolate cheesecake with orange syrup](#)

Individual [queen of puddings](#)

[Assiette of five desserts](#) taken from our [canapé menu](#) (£3.00 inc. VAT supplement)

Download assiette choices below.

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Cheese Course

£6.50 per person inc. VAT

For catered dinner parties we only serve cheese purchased from us

These are our favourite local cheeses. Other cheeses can be obtained with sufficient notice and subject to availability.

Assiette of cheeses with celery, grapes, dried fruit and biscuits

[St. Kennelm](#)

A hard organic Broadway cheese with strong depth of flavour

[St. Eadburgh's](#)

A soft organic Broaodway cheese similar to a brie, with a slight musky taste

[St. Oswald](#)

A semi soft rind washed cheese with a rich strong taste

[Blacksticks Blue](#)

A crumbly soft blue cheese with a golden curd