



RESTAURANT

YELLOW BROOM

BROOKBANK FARM CATERING BROCHURE

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RESTAURANT

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WELCOME!

The Yellow Broom Restaurant is only a stone throws away from Brookbank Farm. We are an A La Carte restaurant as well as offering a wonderful afternoon tea, private dining celebration menus and a fabulous Sunday Lunch.

We have put together for you a selection of supper menus for you to enjoy during your stay at Brookbank Farm.

Included within the menu price we will prepare and deliver your delicious supper, all ready and warming in the Aga. We will layout your dining room and most importantly wash up your dishes!

Choose the BBQ option and you'll get your own personal cook!

As an additional service we can organise your daily breakfast too.

Please do not hesitate to contact us directly to discuss any dietary requirements.

We look forward to making your getaway an enjoyable and relaxing break!

Best regards

The Yellow Broom Team.

BREAKFAST PACK

Placed in your fridge all ready for you to cook off in the morning.

CONTINENTAL FIX

Fruit Brochettes.

Selection of Pastries. Butter & conserves.

Cold Meat & Cheese Platter.

Fresh Apple & Orange juices.

Bio Yoghurts.

Muesli Mix.

HEARTY COOKED

Ibbotson's Breakfast Pack:

Sausages, sweet cured bacon, Black Pudding.

Mandeville's Toasting Bread with butter & conserves.

Kermincham Free Range Eggs.

Baked beans.

100% to be catered for.

Only available when ordering dinner with The Yellow Broom.



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AGA SUPPER FOOD

**Choose one soup or alternatively the Mezze Board Apetiser along with two supper dishes & two desserts from our selector.
Or enjoy our dessert tower filled with individual mini bite desserts.**

SOUP SELECTOR

Portugese Tomato & Chorizo Soup / Leek & Potato Soup.

Roasted Butternut Squash Soup / Cullin Skink

French Onion Soup. Meted Gruyere Croutons / Minestone Soup.

Watercress & Courgette Soup / Hearty Vegetable Broth.

Or

MEZZE BOARD

Selection of Tapas & Anti pasti meats. Olives & marinated peppers, roasted Mediterranean Vegetables & Cheese Selection.
Breads dipping oils & Crackers.



SUPPER FOOD

Beef Bourgignon

With root vegetables. Bubble & Squeak Mash.

Thai-Style Chicken Curry

Seasoned with subtle curry flavours, coconut milk and chopped coriander leaves. Vegetable Biryani Rice. Naan Breads.

Venison Casserole

Succulent braised venison with Juniper berries & red wine. Boulangiere potatoes. Braised red cabbage.

Chilli Con Carne & Jacket Potatoes

Crisp" jackets" filled with melted spiced butter. Topped with Chilli Con Carne. Lime wedges. Yellow Broom Slaw.

Hearty Steak & Ale Pie

Braised red cabbage. Boulangiere Potatoes.

Navarin of Lamb

Slow cooked Lamb with root vegetables, Celeriac & Turnip. Dauphinoise potatoes. Braised Peas & shallots.

Yellow Broom Lasagne.

Layered lasagne pasta with seasoned Beef Bolognaise, white sauce & grated melted cheese.
Mixed leaf salad & vinaigrettes. Garlic Baguettes.

Shepherds Pie

Cheese crusted Leek Mash. Fricasee of carrots, garden peas & turnips.

Roast Loin of Pork

Slow roasted in Cider & Grain Mustard. Sage stuffing. Bramley apple sauce & gravy. Chive mash. Cauliflower cheese.

Red Lentil & Tomato Lasagne

Classic Lasagne with a vegetarian twist! Packed with red lentils, carrots, shallots & garlic. Mixed leaf salad & vinaigrette.
Garlic Baguettes.

Not all ingredients are listed on our menu.

Please speak to Nathalie if you require further recipes information or have any allergy concerns.

Strict hygiene procedures are followed in our kitchen however due to the presence of nuts and nut products in some raw materials it is possible that traces may be found in our menu selection.



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DESSERT SELECTOR

Lemon Mascarpone Cheesecake. Strawberry Salad drizzled with Passion fruit.

Summer Berry Pavlova Sprinkled with Chocolate curls.

Lemon Posset with Raspberries & Shortbread.

Irish Baileys Liqueur Cheesecake. Valhrona chocolate curls.

Yellow Broom Trifle.

Bramley Apple & Ruby Plum Crumble. Vanilla custard.

Salted Caramel Panna Cotta.

Treacle Tart. Clotted cream.

Pecan Pie. Clotted Cream.

Lemon Meringue Pie.

Bread & Butter Pudding. Vanilla custard.

OR

COLOURFUL DESSERT TOWER

Attractive colourful French macarons presented on a beautiful glass tower stand.

Choux Puffs filled with Chantilly cream. Dipped in chocolate Fondant.

Chocolate Brownie

Individual Fruit Tartlets

Lemon Tart

100% of guests to be catered for.

Why not add.....

CHEESE BOARD

Soft, hard and blue cheese served with biscuits, celery, grapes & chutney.

Each platter serves 10 full portions intended for sharing following dessert.

Taylor's LBV Port,

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BBQ SELECTOR

APERITIF EN VERRE

Crudités with dill crème fraiche.
Long Stemmed Caesar Salads.
Olive Mix, crisps & cheese straws

GRILLS

Black Peppercorn & Garlic Bavette Steaks.

Ibbotsons Pork Sausages.

Prime Beef Burgers.

Rosemary Lamb Kebabs. Plum sauce.

Hammered Pork Chops with Herbs.

BBQ Chicken Skewers.

New potato, Haloumi & Sage Kebabs.

Veggie Bean Burgers.

ACCOMPANIMENTS

Basket of Sour Dough Breads & Butter.

YB Slaw.

Tomato & spring onion Salad.

French Bean & Tarragon Salad.

Moroccan cous cous salad. Roasted peppers & Aubergines.

Minted Taboulet.

Chilli Lime corn.

Potato salad with Horseradish lemon & capers.

Mixed leaf salad & vinaigrettes.

COLOURFUL DESSERT TOWER

Attractive colourful French macarons presented on a beautiful glass tower stand.

Choux Puffs filled with crème patissiere. Dipped in chocolate Fondant.

Chocolate Brownie

Individual Fruit Tartlets

Lemon Tart

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COLD BUFFET

PRE-DRINK NIBBLES

Crudités with dill crème fraiche.

Olive Mix, crisps, pretzels & cheese straws.



COLD PLATTER

Yellow Broom breads

Scottish smoked salmon

Shelled Prawns in chive crème fraiche.

Poached Scottish Salmon.

Roast Turkey Crown.

Honey baked Ham.

Cold Roast Sirloin of Beef



SALADS

Plum tomato and red onion.

Minted, boiled news potatoes.

Broad bean, garden pea and spring onion salad.

Summer leaf salad.

YB Slaw

Vinaigrettes.



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Choux Puffs filled with crème patisiere. Dipped in chocolate Fondant.

Chocolate Brownie

Individual Fruit Tartlets

Lemon Tarts



ALTERNATIVELY

Choice of two desserts from our dessert selector.

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