



THE
WESTBROOK

Tel: 01380 850418 www.westbrookbromham.co.uk

The Westbrook - Set Menu 1

2 Courses £17.50pp

3 Courses £21.00pp

Starters

Homemade Soup of the Day

Coarse Ardennes Pate

Prawn Cocktail

Main Course

8oz Rump Steak

Chicken Chasseur

Steamed Cod Mornay

Courgette, Cauliflower and Mushroom Bake(v)

All served with a selection of Chips, New Potatoes and locally grown vegetables

Desserts

Raspberry Cheesecake with Cream

Warm Chocolate Brownie with Ice-Cream

Spotted Dick and Custard

Choice of Marshfield Ice-Creams

Menu 1 available Monday to Thursday only.

The set menus are for parties of 10 or more. The party must choose from just one of the set menu's and it must be pre-ordered with a minimum of one weeks notice.



THE WESTBROOK

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The Westbrook - Set Menu 2

2 Courses £19.50pp

3 Courses £22.50pp

Starters

Homemade Leek & Potato Soup

Pork, Ham and Brandy Terrine

Prawn & Crayfish Cocktail

Main Course

8oz Rib-eye topped with stilton & pepper sauce

Chicken topped with a creamy garlic
and asparagus sauce

Seabass in a white wine, mushroom and dill sauce

Butternut Squash & Bromham Beetroot Risotto (v)

All served with a selection of Chips,
New Potatoes and locally grown vegetables

Desserts

Raspberry Cheesecake with Cream

Warm Chocolate Brownie with Ice-Cream

Toffee Apple Crumble with Custard

Choice of Marshfield Ice-Creams

The set menus are for parties of 10 or more. The party must choose from just one of the set menu's and it must be pre-ordered with a minimum of one weeks notice.



The Westbrook - Set Menu 3 – Specials

2 Courses £22.00pp / 3 Courses £25.00pp

Starters

Garlic Mushrooms

Plain and simple, button mushrooms sautéed in fresh garlic and butter served with crusty bread and a garlic dip.

Homemade Soup of the Day

served with crusty bread.

Baked Goats Cheese

Baked soft Somerset Goats Cheese served with crispy ciabatta fingers.

Seabass Florentine

Fillet of Seabass on a bed of spinach and topped with a smoked applewood cheese sauce.

Main Course

8oz Dry Aged Sirloin

Topped with a red wine, shallot, Panchetta and mushroom sauce.

Pork Tenderloin

Medallions of Pork Fillet topped with a rich red wine demi glaze sauce.

Bacon Wrapped Chicken

Free range chicken breast wrapped in Sandridge Farm Bacon, flash roasted and topped with a creamy spinach and ricotta cheese sauce.

Rack of Lamb

Local rack of local lamb served with minted gravy.

Lemon Sole

Fresh fillet of Cornish Lemon Sole sautéed and topped with a lemon pepper butter

Caramelised Red Onion & Goats Cheese Tart (v)

Caramelised red onion & goats cheese served in a filo pastry tart, with dauphinoise potatoes and salad.

Desserts

Choose from our Dessert Board on the Day
Cheese & biscuits also available £2.00 supplement.

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