

Brockencote Hall

“Food Is Our Passion, Wine Is Our Pleasure”

I am proud to present our menu, which has been created using prime ingredients teamed with innovative cooking methods. My team and I are inspired by the British seasons and the wealth of quality local producers here in Worcestershire. At Brockencote Hall itself we have an abundance of our own produce, from wild plants, herbs and fruits to our own bee hives which create a most magnificent honey.

I hope you enjoy your visit to this very special place

Tim Jenkins – Head Chef

Allergens

We have created our own allergen codes. You will see letter codes throughout all our menus under each dish, please see the below index explaining what letter relates to which allergen. Some allergens can be totally removed from a dish. Please ask a member of our restaurant team who will be able advise which ones we are able to remove.

ALLERGEN INDEX				
<i>F</i> =Fish	<i>E</i> =Egg	<i>L</i> =Lupin	<i>MO</i> =Molluscs	<i>S</i> =Soya
<i>M</i> =Milk	<i>C</i> =Celery	<i>MU</i> =Mustard	<i>G</i> =Gluten	<i>P</i> =Peanuts
<i>SE</i> =Sesame	<i>NU</i> =Tree Nuts	<i>CR</i> =Crustaceans	<i>SU</i> =Sulphur Dioxide	



Social Season

'Nose to Tail' Gourmet

Thursday 22nd November 2018

Arrive to champagne and canapes followed by a unique seven course nose to tail – Beef, tasting menu with accompanying wines.

£95.00 per person - £40 Deposit required.

"Not Your Average Christmas Party Night"

Thursday 13th December 2018

Arrive to a fizz and canapé reception, then sit at joint tables of up to 8 guests for a superb four course seasonal tasting menu. There'll also be dancing into the early hours to a live band.

£55.00 per person - £20.00 deposit required.

Private Dining Offer

Allow us to create the perfect celebration for you, your family and friends in one of our private dining rooms...

The Tasting Experience

Arrive to bubbles and a canape reception, sit down in one of our beautiful private dining rooms and enjoy a seasonal 5 course tasting menu, with an accompanying wine flight selected by our restaurant manager. Complimentary room hire.

£95.00 per person – Available Lunch & Dinner – Sunday lunch excluded – Minimum of 6 guests



Tasting Menu

Scallop

Pan roasted scallop, heritage carrot, ras el hanout, orange hazelnut

E, SU, NU, G, MO

FIRESTONE, Riesling, Central Coast, America, 2015

Halibut

Pan roasted halibut, borlotti beans, Morteau sausage, purple dew, capers

M, F, SU, G

CHATEAU GAUDRELLE ~ Vouvray sec, Loire Valley, France, 2016

Duck

Salt aged Goosnargh duck breast, sweetcorn, bok choy, hasselback potatoes

M, SU

VALPOLICELLA RIPASSO CLASSICO SUPERIORE ~ Monte del Fra, Italy, 2015

Verbena

Lemon verbena mousse, yoghurt sorbet

E, M, G

Cherry

White chocolate ganache, Griottines cherries, pistachio textures

M, E, G

ELYSIUM ~ Black Muscat, A. Quady, California, U.S.A, 2015

This menu is designed to be taken by the whole table at £55.00 per person

A flight of wines by the glass is available to accompany the tasting menu at £40.00 per person

A discretionary service charge of 10% will be automatically added to your bill

Market Menu

Starter

Pumpkin

Roast pumpkin soup, bacon, salted seeds

M, SU

Salmon

Home cured salmon, horseradish and potato mousse, compressed cucumber, garden radish

F, M

Chicken

Confit chicken leg terrine, salted grapes, compressed celery, walnuts

NU, SU, C, G

Mackerel

Charred mackerel fillet, compressed apple, celeriac

F, SU, C, G

Pigeon

Roast pigeon breast, garden beetroot variations, orange and walnut jus

SU, NU, M, MU

Main Course

Plaice

Grilled Plaice fillet, watercress mousseline, brown shrimp butter, sea herbs

M, F, SU, CR

Stone Bass

Pan fried stone bass, oxtail cannelloni, brassicas, lovage, port jus

F, E, G, SU, M

Beef

8-hour braised blade of beef, truffle mash, leeks, Roscoff onions

M, SU, G

Pork

Crispy pork belly & fillet, braised salsify, red cabbage, Granny Smith apple

SU, M

Duck

Confit duck leg, sweetcorn, bok choy, smoked jus, hasselback potatoes

M, SU

Desserts

Chocolate

Dark chocolate delice, caramelised white chocolate, malt ice cream

M, E, G, NU

Cherry

White chocolate cheesecake, Griottines cherries, pistachio textures

M, E, G

Apple

Caramel panna cotta, caramelised apple, apple sorbet, oat crumble

M, SU, G

Blackberry

Iced blackberry parfait, liquorice and blackberry sorbet, meringue, sorrel

M, E, G, SU

Cheese

A selection of four English & French artisan cheeses (£8.00 supplement as an additional charge)

M, G, E

Coffee & Homemade Petit Fours £4.50 per person

Two course menu £28.50 per person | Three course menu £36.50 per person

A discretionary service charge of 10% will be automatically added to your bill

Vegetarian Menu

Starter

Basil

Pistou soup, summer vegetables

M, NU

Pear

Chicory endive, pear textures, barkham blue cheese

M, E, G

Main Course

Gnocchi

Sage and parmesan gnocchi, butternut squash, cavalo nero, beurre noisette

E, SU, G, N, M

Sweetcorn

Sweetcorn, bok choy, hasselback red Duke of York, citrus olive oil

M, SU

Three course menu £36.50 per person

Coffee & Homemade Petit Fours £4.50 per person

A discretionary service charge of 10% will be automatically added to your bill