

# 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 to 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 22<sup>nd</sup> 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 13<sup>th</sup> 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.

## **"New Year's Eve Celebrations – All That Glitters Ball"**

*Monday 31<sup>st</sup> December 2018*

Arrive at 7pm for a champagne and canape reception to the sounds of a string trio in Le Colonial Bar. Dinner will be served at joint tables of up to eight guests, as a live pianist and singer play in the background. This year we are serving a very special seven course gourmet tasting menu. There'll be dancing into the early hours with live music before carriages at 1am.

£125 per person - £40.00 deposit required with a full payment by November 1<sup>st</sup> 2018.

## 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



**Scallop**

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

*E, SU, NU, G, MO*

*FIRESTONE, Riesling, Santa Ynez Valley, America, 2015*

**Pigeon**

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

*SU, NU, M, MU*

*JULIENAS ~ Georges Duboeuf, Beaujolais, France, 2014*

**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 choi, 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*

**Cheese**

A selection of four English and French artisan cheeses

*M, E, NU, G, E*

*FONSECA: Quinto do Panqscal*

This menu is designed to be taken by the whole table at £75.00 per person

A flight of wines by the glass is available to accompany the tasting menu at £50.00 per person

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

# Seasonal Menu

## Starter

### Scallop

Pan roasted scallop, heritage carrot, ras el hanout, orange hazelnut  
*E, SU, NU, G, MO*

### Crab

Cornish white crab meat, horseradish mayo, apple, celeriac, wood sorrel  
*CR, E, G, M, C*

### Rabbit

Confit rabbit leg terrine, cranberry jam, gin jelly, pain d'epices  
*SU, G, M*

### Pigeon

Roast pigeon breast, garden beetroot variations, orange and walnut jus  
*SU, NU, M, MU*

## Main Course

### Stone Bass

Pan fried stone bass, oxtail cannelloni, brassicas, lovage, port jus  
*F, E, G, SU, M*

### Halibut

Pan roasted halibut, borlotti beans, Morteau sausage, purple dew, capers  
*M, F, SU, G*

### Duck

Salt aged Goosnargh duck breast, sweetcorn, bok choy, hasselback potatoes  
*M, SU*

### Partridge

Roasted partridge breast, confit leg, sweet and sour butternut squash, girolles  
*G, E, S, SU*

## Dessert

### Cherry

White chocolate ganache, Griottines cherries, pistachio textures  
*M, E, G*

### Blackberry

Iced blackberry parfait, liquorice and blackberry sorbet, meringue, sorrel  
*M, E, G, SU*

### Peanut

Iced peanut butter parfait, banana and brandy ice cream, mille feuille  
*M, G, SU, E, P*

### Cheese

A selection of six English and French artisan cheeses (£15 supplement as an additional course)  
*M, E, NU, G*

Coffee & Homemade Petits Fours £4.50 per person

Two course menu £44.95 per person | Three course menu £59.95 per person

A supplement will be applicable when inclusive package guests choose from this menu

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*

## Main Course

### Plaice

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

*M, F, SU, CR*

### 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*

## Dessert

### Chocolate

Dark chocolate delice, caramelised white chocolate, malt ice cream

*M, E, G, NU*

### Apple

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

*M, SU, G*

### Cheese

A selection of four English and French artisan cheeses

*M, G, E, NU*

Coffee & homemade petits fours £4.50 per person

Two course menu £38.00 per person

Three course menu £49.00 per person

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

# Vegetarian Menu

## **Starter**

### **Basil**

Pistou soup, spring 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 Mayan Gold, citrus olive oil

*M, SU*

Coffee & homemade petits fours £4.50 per person

Two course menu £38.00 per person

Three course menu £49.00 per person

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