

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

Adam Brown – Head Chef

Allergens

We have created our own allergen codes. You will see throughout all our menus letter codes 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 remove.

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



Sunday Lunch Menu

Starter

Mushroom

Mushroom and madeira soup, nigella seeds, truffle oil

Ham Hock and Chicken

Smoked Ham Hock and chicken, pineapple, golden rasins

Radicchio

Charred Radicchio, pickled celeriac, Roquefort, pomegranate

Salmon

Cured salmon, cucumber, apple and ginger

Main Course

Beef

Roast sirloin of local beef, traditional accompaniments, red wine jus

Chicken

Roast breast of chicken, truffle mash, carrots, king oyster mushroom

Pork

Roast loin of pork, fondant potato, confit savoy cabbage, apple

Sea Bream

Pan fried sea bream, choux croute , sea vegetables

(Some of our roast meats are cooked medium rare, please let us know if this is not to your taste)

Dessert

Prune

Prune and almond tart, golden plum sorbet

Dark chocolate

Dark chocolate mousse, textures of blackberries

Lemon

Lemon and white chocolate cheesecake, meringue, lemon sorbet

Cheese

Plated selection of four British and French cheeses

Coffee or tea with petit fours

Menu at £35.00 to include coffee and petit fours

Vegetarian Menu

Starter

Butternut Squash

Butternut squash soup, pumpkin seeds

Beetroot

Horseradish Cream, textures of heritage beetroot, watercress

Main Course

Polenta

Roast polenta cake, white asparagus, pied du mouton

Risotto

Saffron risotto, poached hen's egg, sea herbs

Coffee or tea with petit fours

Menu at £35.00 to include coffee and petit fours