

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	



February and March 2020 Social Season

Celebration of the British Isles Gourmet

Thursday 20th February 2020

Join us as we take a journey around Great Britain, with a seven-course tasting menu and accompanying wines and spirits showcasing the finest produce of our very own isles.

£85.00 per person

Inspirational Lunch for Ladies “Diamonds”

Tuesday 3rd March 2020

Includes an arrival cocktail, talk from White River Diamonds, based in Birmingham, followed by a two-course lunch and a glass of wine

£29.50 per person

Inspirational Lunch for Ladies “Meet the Gardener”

Tuesday 7th April 2020

Includes an arrival cocktail, talk and Q&A with our Eden Hotel Collection Head Gardener Chris, followed by a two-course lunch and a glass of wine

£29.50 per person

Private Dining

What could be better than your own private party in our Victorian mansion to get Christmas started? Our picture-perfect Heron, Swan and Malvern rooms are tastefully decorated, creating the perfect atmosphere for a relaxed pre-Christmas celebration with friends or family without the shopping, cooking or washing up! Call to enquire for prices on your bespoke pre-Christmas celebration.



Tasting Menu

Cod

Pan fried cod loin, dressed clams, roast chicken juices, hazelnuts

F, M, NU, MO

CASAL CAEIRO ~ Albariño, Sobre Lieas, Rias Baixas, Spain 2017

Monkfish

Pan roasted monkfish, cheek croquette, shiitake mushrooms, dashi and crème fraiche

F, G, M, E

Duck

Pan fried Goosnargh duck breast, heritage beetroot, bok choy, orange jus
SU, MU

Lemon

Lemon verbena, lemon shortbread, blackberry sorbet
G, E, M

Chocolate

Dark chocolate delice, caramelised white chocolate, malt ice cream
M, G, NU, E
CHEZ JAU ~ Muscat de Rivesaltes, Languedoc – Roussillon, France, 2013

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

Artichoke

Jerusalem artichoke soup, brown butter, artichoke crisps
M, SU

Cod

Pan fried cod loin, dressed clams, roast chicken juices, hazelnuts
F, M, NU, MO

Rabbit

Confit rabbit terrine, poached prunes, lambs lettuce
SU, E, M, G, MU

Mackerel

Mackerel tartar, braised baby turnips, horseradish, fennel
SU, F

Veal

Maple glazed veal sweetbread, chestnut velouté, bacon, cottage cheese, tarragon
G, SU, M, NU

Main Course

Stone Bass

Pan fried stone bass, romanesco broccoli, chervil root, chicken juices
F, M, G

Hake

Pan fried hake, caper and raisins, caramelised cauliflower, white balsamic
F, M, G, SU

Chicken

Poached and roasted corn-fed chicken breast, piccallo parsnips, purple sprouting, prunes
M, SU

Beef

Slow braised blade of beef, Roscoff onions, mash, salsify, port jus
SU, M, G

Duck

Confit duck leg, sweet and sour beetroot, bok choy, orange jus
MU, M, SU

Desserts

Apple

White chocolate panna cotta, caramelized apples, Granny Smith sorbet
M, SU, G

Date

Warm date cake, banana ice cream, salted toffee, candied walnuts
G, E, M, SU, NU

Chocolate

Dark chocolate delice, caramelised white chocolate, malt ice cream
M, G, NU, E

Dulcey

Dulcey chocolate mousse, candied hazelnuts, blood orange sorbet
G, E, M, NU

Cheese

A selection of four English & French artisan cheeses (£8.00 supplement as an additional course)
M, G, E

Coffee & Homemade Petit Fours £4.95 per person

Two course menu £29.50 per person | Three course menu £39.00 per person

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

Vegetarian Menu

Starter

Cauliflower

Cauliflower soup, olive oil
M

Hen's Egg

Crispy hen's egg, leek mousse, truffle
E, G, M

Main Course

Fregola

Toasted fregola, butternut squash, spiced granola, sage
M, SU, G

Chestnut

Crispy chestnut polenta, heritage beetroot, bok choy
G, E, SU, M

Three course menu £39.00 per person

Coffee & Homemade Petit Fours £4.95 per person

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