

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 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=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>	



Tasting Menu

Scallop

Pan fried hand dived scallop, piccolo parsnip, coriander

MO, M, SU

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

Pigeon

Poached pigeon breast, pear, quinoa and hazelnut crumb, pigeon and tonka jus

MU, SU, NU

COTES DU RHONE ~ La Gravelière, France 2017

Monkfish

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

F, G, M, E

CATEAU GAUDRELLE ~ Vouvray Sec, Loire Valley, France 2017

Venison

Pan roasted Broadway venison loin, Jerusalem artichoke, sprouts, crispy shoulder

SU, M, G, E

ANGELO ~ Nero D'avola, Sicilia, Italy 2017

Passionfruit

Passionfruit mousse, coconut sorbet, coconut crumb

M

Blackberry

Iced blackberry parfait, sorrel, blackberry and liquorice sorbet

G, E, M

Cheese

A selection of four English and French artisan cheeses

M, E, NU, G, E

FONSECA: Quinto do Panascal 1999

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 fried hand dived scallops, piccolo parsnip, coriander
MO, SU, M

Crab

Dressed Devon crab, compressed apple, chive, celeriac
CR, E, C, G, M

Pigeon

Poached pigeon breast, pear, quinoa and hazelnut crumb, pigeon and tonka jus
MU, SU, NU

Veal

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

Main Course

Monkfish

Pan roasted monkfish, cheek croquette, shiitake mushrooms, dashi and crème fraiche
F, G, M, E

Stone bass

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

Venison

Broadway venison loin, Jerusalem artichoke, sprouts, crispy shoulder, elderberries
SU, M, G, E

Partridge

Pan roasted partridge, squash fondant, sweet and sour chicory, chanterelle mushroom
SU, M, MU

Dessert

Chocolate

Dark chocolate delice, caramelised white chocolate, blood orange sorbet
G, M, E, NU

Pecan pie

Winter granola, yogurt sorbet
G, E, M, NU

Blackberry

Iced blackberry parfait, sorrel, blackberry and liquorice sorbet
G, E, M

Cheese

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

Coffee & Homemade Petits Fours £4.95 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

Artichoke

Artichoke soup, brown butter

M, SU

Salmon

Home cured salmon, pink grapefruit textures, buttermilk, dill

F, M, SU

Chicken

Chicken terrine, poached prunes, lambs lettuce

SU, E, M, G, MU

Main Course

Hake

Pan fried hake, caper and raisins, caramelised cauliflower, white balsamic

F, M, G, SU

Beef

8 hour braised ox cheek, Roscoff onions, mash, salsify, port jus

SU, M, G

Chicken

Poached and roasted corn-fed chicken breast, textures of heritage beetroot, broccoli, orange

jus

MU, M, SU

Dessert

Plum

Plum cheesecake, brandy gel, granola, cranberry sorbet

G, NU, E, M

Apple

White chocolate panna cotta, caramelised apples, Granny Smith sorbet

M, SU, NU

Cheese

A selection of four English and French artisan cheeses

M, G, E, NU

Coffee & homemade petits fours £4.95 per person

Two course menu £38.95 per person

Three course menu £49.95 per person

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

Vegetarian Menu

Starter

Cauliflower

Cauliflower soup, olive oil

SU, M

Crispy hens

Crispy hens egg, leek mousse, truffle

E, G, M, SU

Main Course

Chestnut

Crispy chestnut polenta, Jerusalem artichoke, sprouts, elderberries

SU, G, E

Fregola

Toasted fregola, butternut squash, spiced granola, sage

M, SU, G

Coffee & homemade petits fours £4.95 per person

Two course menu £38.95 per person

Three course menu £49.95 per person

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