



BROCKLEY HALL
BOUTIQUE HOTEL · SALTBURN

Private Dining & Celebrations at Brockley Hall Special Gold Dining Menu & Drinks Package

Starters

Crispy Oyster Mushroom Wontons, Sweet & Sour Vegetables, Spicy Dipping Sauce.

Ham Hock and Blue Cheese Bon Bons, Apple Chutney, Pickled Onions.

Whipped Kiderton Ash Goats Cheese, Roast Beetroots, Puff Pastry, Balsamic Pearls.

Mains

Seared North Yorkshire Venison Loin, Carrot Puree, Venison Suet Pie, Salt Baked Celeriac, Shallots, Pickled Red cabbage Gel, Venison Jus

8oz Fillet Steak, Fondant Potato, Creamed Spinach, Shallot & Red Wine Jus, Truffle & Herb Butter.

Butternut Squash and Sage Risotto, Toasted Hazelnuts, Roast Butternut Squash.

Roast Monkfish Tail, Curried Cauliflower, Mussels, Keralan Sauce, Crispy Potato Straws

Desserts

Assiette of Chocolate Desserts.

Warm Pain Perdu, White Chocolate Cream, Mulled Wine Fruits

Selection of 3 Cheeses and Biscuits

Includes Glass of Fizz on Arrival,
Half Bottle of Wine or 2 bottles of Lager

£89 Per Person

Upgrade to 2 Cocktails for an Extra £10



Minimum 10 Guests, all must choose from this menu,
includes use of Liberty Room, Orangery or Conservatory.
Available Monday to Saturday 12-3 and 5-9

