



BROCKLEY HALL
BOUTIQUE HOTEL · SALTBURN

7 COURSE TASTING MENU £85

Autumn

Amuse Bouche



Our Daily Selection of Handmade Breads Served with Flavoured Butters



Poached Salmon Ballotine,

Fine Herbs, Lemon, Creme Fraiche, Seeded Cracker



Ham Hock and Blue Cheese Croquettes,

Piccalilli Sauce, Black Grape and Apple Micro Salad, Pickled Shallots



Roast Stone Bass,

Fondant Potato, Charred Baby Leeks, Jerusalem Artichoke, Shallot, Pan Juices



Five Spice Dusted Yorkshire Duck Breast,

Plum Sauce, Confit Duck Spring Roll, Pak Choi, Rice Noodles, Crispy Cabbage, Plum Gel



Pre-dessert



Apple Crumble and Custard Soufflé,

Toffee Sauce, Vanilla Creme Brûlée



Brockley Hall Cheese Plate, (Supplement) 6/£25

Grapes, Celery, Biscuits, Quince Jelly



Coffee and Handmade Petite Fours

All Guests on the table must participate



If you have any special dietary requirements, including allergies, please speak to your server before placing your order. We cannot guarantee the 100% removal of all bones, so we do advise caution when consuming our fish as they may contain bones.

