



**BROCKLEY HALL**  
BOUTIQUE HOTEL · SALTBURN

## **7 COURSE TASTING MENU £85**

# Winter

### **Amuse Bouche**



Our Daily Selection of Handmade Breads Served with Flavoured Butters



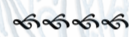
### **Wild Salmon and Lobster Ravioli,**

Lobster Bisque, Caviar



### **Roast Wood Pigeon Breast,**

Beetroot, Apple and Sloe Gin Ketchup, Beetroot Tartare, Kale



### **North Atlantic Cod Loin,**

Confit Leeks, Puy Lentils, Pickled Girolles, Scottish Mussels



### **Pan Seared Loin of North Yorkshire Venison,**

Rich Venison Stew, Creamed Potato, Parsley Crumb, Celeriac Fondant, Cavolo Nero



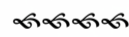
### **Pre-dessert**

Blood Orange and Vanilla Panna Cotta,



### **Pistachio Soufflé,**

White Chocolate Ice Cream, Dark Chocolate Sauce



**Brockley Hall Cheese Plate, (Supplement) 3/£16 6/£25**

Grapes, Celery, Biscuits



### **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.

