



**BROCKLEY HALL**  
BOUTIQUE HOTEL · SALTBURN

## **7 COURSE TASTING MENU £85**

### **WITH WINE PAIRING £150**

Our wine pairing is designed to enhance the flavours of our dishes

#### **AUTUMN**

##### **Amuse Bouche**

Davenport Limney Sparkling, East Sussex



Our Daily Selection of Handmade Breads Served with Flavoured Butters



##### **Poached Salmon Ballotine,**

Fine Herbs, Lemon, Creme Fraiche, Seeded Cracker

Little Beauty, Sauvignon Blanc, New Zealand



##### **Ham Hock and Blue Cheese Croquettes,**

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

Velvet, Pittnauer, Burgenland



##### **Roast Stone Bass,**

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

Montagny 1er Cru Les Grappes d'Or, Domaine Feuillat Juillot, Burgundy



##### **Five Spice Dusted Yorkshire Duck Breast,**

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

Barbera d'Alba Superiore "Madama" Gagliardo 2020, Piemonte



##### **Pre-dessert**



##### **Apple Crumble and Custard Soufflé,**

Toffee Sauce, Vanilla Creme Brûlée

Montbazillac, Domaine de l'Ancienne Cure



##### **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,

