

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 itself 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 throughout all our menus letter codes 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 remove.

ALLERGEN INDEX

<i>F</i> =Fish	<i>E</i> =Egg	<i>L</i> =Lupin	<i>MO</i> =Molluscs	<i>S</i> =Soya
<i>M</i> =Milk	<i>C</i> =Celery	<i>MU</i> =Mustard	<i>G</i> =Gluten	<i>P</i> =Peanuts
<i>SE</i> =Sesame	<i>NU</i> =Tree Nuts	<i>CR</i> =Crustaceans	<i>SU</i> =Sulphur Dioxide	



Social Season

'Taste of the Mediterranean Gourmet'

Thursday 27th June 2019

Arrive to champagne and canapes followed by a unique tasting menu experience as we explore dishes from around the Mediterranean accompanied with a flight of wines.

£95.00 per person

'Ladies that Lunch' Summertime Dining

Tuesday 2nd July 2019

Includes an arrival cocktail, demonstration from head chef Tim Jenkins sharing his tasty tips for those sunny days, followed by a two course lunch and a glass of wine.

£29.50 per person

'An Evening with Gusbourne'

Friday 26th July 2019

Arrive to a glass of English sparkling wine and canapes then enjoy a seven course tasting menu and accompanying English sparkling wine flight from the award winning English sparkling wine producing Gusbourne estate in Kent.

£85.00 per person

'Tennis & Tea'

Throughout July and August

Enjoy private use of our tennis court with homemade lemonade. After your game enjoy a full afternoon tea and a glass of veuve clicquot champagne by the lake

£32.50 per person

Private Dining Offer

Allow us to create the perfect celebration for you, your family and friends in one of our private dining rooms...

The Tasting Experience

Arrive to bubbles and a canape reception, sit down in one of our beautiful private dining rooms and enjoy a seasonal 5 course tasting menu, with an accompanying wine flight selected by our restaurant manager. Complimentary room hire.

£95.00 per person – Available Lunch & Dinner – Sunday lunch excluded – Minimum of 6 guests



Sunday Lunch Menu

Starter

Pea

Pea velouté, olive oil
M, SU

Chicken

Confit cornfed chicken leg, spiced apricots, garden carrots
G, SU

Salmon

Home cured salmon, watercress mousse, radish, cucumber
F, M

Mackerel

Charred mackerel fillet, garden radish, dill
F, G

Main Course

Beef

Roast sirloin of local beef, traditional accompaniments, red wine jus
M, G, SU, E

Chicken

Roast chicken, fondant potato, oyster mushroom, garden turnips
M, SU, S

Lamb

Roast leg of lamb, smoked mash, Harvington asparagus, roasted garlic
SU, M

Plaice

Grilled plaice fillets, confit pink fir, compressed baby gem, white balsamic
E, F, M, SU

(Some of our meats are cooked medium rare, please let us know if this is not to your taste)

Dessert

Strawberry

White chocolate panna cotta, toasted meringue, strawberry textures
G, E, M

Banana

Steamed date cake, cocoa nib tuille, banana ice cream
E, M, NU, SU, G

Calamansi

Calamansi curd, pine nut, yoghurt, blueberry and lemon jam
E, NU, M

Cheese

Plated selection of four British and French Cheeses
M, G, E, NU, C

Coffee or tea with petit fours

Menu at £38.00 to include coffee and petit fours

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

Vegetarian Menu

Starter

Cauliflower

Cauliflower soup, brown butter

M, SU

Asparagus

Harvington asparagus textures, duck egg emulsion, pickles morels

SU, E

Main Course

Broccoli

Charred broccoli, Jersey Royal potatoes, Romanesco, lovage velouté

M, SU

Tomato

Parmesan polenta cake, heritage tomato, basil and olive

G, M

Coffee or tea with petit fours

Menu at £38.00 to include coffee and petit fours

All our prices are inclusive of VAT. Please note, a discretionary 10% service charge will be added to your final bill.