

## 7 COURSE TASTING MENU £95

# Winter

### Amuse Bouche



Our Daily Selection of Handmade Breads Served with Flavoured Butters



**Tandoori Scottish King Scallops,**  
Lentil Dahl, Roast Chick Peas, Riata Powder



**Sticky Belly Pork,**  
Pork, Ginger and Spring Onion dumpling, Pork Scratching Crumb



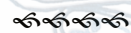
**Seared Stoned Bass Fillet,**  
Fondant Potato, Chorizo and Cannellini Stew, Clams, Samphire



**Pan Roast Partridge,**  
Parsnip Two Ways, Sautéed Pear, Roast Brussel Sprouts, Bourguignon Sauce



**Pre-dessert**  
Caramelised Apple Terrine, Toffee Crumble Ice Cream, Compressed Apple, Puff Pastry



**Christmas Pudding Soufflé,**  
Clementine Sorbet, Brandy Sauce



**Brockley Hall 6 Cheese Plate, (Supplement) £27**

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.