



BROCKLEY HALL
BOUTIQUE HOTEL • SALT BURN

7 COURSE TASTING MENU £79

WINTER

Amuse Bouche



Our Daily Selection of Handmade Breads Served with Flavoured Butters



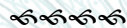
Cullen Skink Chowder,

Smoked Haddock Bon Bons, Parsley Mayonnaise



Butternut Squash and Goats Cheese Tortellini,

Sage Butter Sauce, Roast squash, Savoury Granola



Herb Crusted Turbot,

Deep Fried Cod Cheek, Clams, Caviar Cream Sauce, Samphire, Cauliflower



Roast Loin of Yorkshire Venison,

Venison Bourguignon Pie, Jerusalem Artichoke Puree, Cavolo Nero

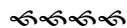


Pre-dessert,



Rice Pudding and Jam Soufflé,

Clotted Cream Ice Cream



Local Cheese Board (Supplement) 6/£20

Grapes, Celery, Biscuits, Quince Jelly



Coffee and Handmade Petite Fours

All Guests on the table must participate