

# Brockencote Hall Sunday Lunch Menu

**JERUSALEM ARTICHOKE** aerated veloute, elderberries, baked yeast (SU,M,MU)

Charred Cornish **MACKEREL**, fennel choucroute, garden turnips and maple (F, SU,M,MU)

**GUINEA FOWL** leg terrine, kohlrabi remoulade, textures of apple (M,E,MU,SU)

Pan fried hand dived **SCOLLOPS**, spiced Crown Prince pumpkin, salted seeds, rock samphire (MO,M,G)

Confit **EGG** yolk puree, truffle risotto, wild rice, parmesan milk (SU,M)

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Roast sirloin of local butcher **BEEF**, roast potatoes, crushed roots, Yorkshire pudding, Port jus (M, E, SU)

Roast free range Packington **PORK**, apple compote, braised red cabbage, wholegrain mustard jus (SU, MU, M)

Roast cornfed **CHICKEN** breast, mash, Roscoff onions, chantennay carrots (SU,M)

Pan fried **SKATE WING**, braised leek, crispy potato, caper brown butter (F,SU,G,M)

Pot roast **CELERIAC**, toasted panko, celeriac and cider, garden radish, crème fraîche (C, M,SU,G)

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Brown butter sponge, poached Calvados **APPLES**, cinnamon, Granny Smith sorbet (G,E,M,SU)

Mexican **MARIGOLD** panna cotta, spiced carrot muffin, olive oil sorbet (M,G,E)

**PEAR** and hazelnut soufflé, Praline ice cream (NU,E,M)

72% **DARK CHOCOLATE** delice, chocolate soil, isomalt tuile, passionfruit flavours (M,NU,SU,E)

Selection of 4 **CHEESES**, crackers and condiments (NU,SU,G,M,C)

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Coffee & homemade petits fours

**Three Course Menu and £43.00 per person**

**Coffee & Petit Fours £5.95 per person**

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

## ALLERGEN INDEX

**If you have any food allergies or intolerances, please talk to a member of the team before ordering.**

F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard

G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide