

Tickton Grange

BROADLEY ROOM PRIVATE DINING 2022

We are also happy to serve our Hide Tasting menu in the Broadley Room (7 courses £65)
We regret we cannot mix the menus.

TO START

DUO OF STAAL'S SMOKED SALMON
mascarpone, dill
CHICKEN LIVER PARFAIT
sticky shallots, sourdough
SWEET POTATO
red pepper and coconut soup
FRESH FRUIT COCKTAIL
lemon sorbet

MAIN COURSE

SIRLOIN STEAK
8oz East Yorkshire sirloin steak, peppercorn sauce
PAN SEARED CHICKEN BREAST
sautéed mushroom, polenta cake
SALMON FILLET
herby couscous, lemongrass velouté
MUSHROOM RISOTTO
truffled chive cream

DESSERT

RASPBERRY CHEESECAKE
raspberry sorbet
CALLEBAUT CHOCOLATE DELICE
cherries
STICKY TOFFEE PUDDING
toffee sauce, vanilla ice cream
TICKTON ARTISAN CHEESE SLATE
house baked fruit loaf, grapes, celery, biscuits

TO FINISH

COFFEE & TICKTON TRUFFLES

£49.75 per person

The Broadley Room seats a maximum of twenty guests around an oval table. Please advise individual menu choices and dietary preferences or allergies one week in advance of the dinner. The Broadley Room is named after the Harrison-Broadley family, former owners of Tickton Grange. Notable guests here have included Edward, Prince of Wales (later to become Edward VII).