

Tickton Grange

BROADLEY ROOM DINING
Spring/Summer 2021 Sample Menu

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

CHICKEN LIVER PARFAIT
sticky shallots, sourdough

BLACKBERRY & PINE CURED SALMON
pickled blackberry, rye, red vein sorrel

SWEETCORN VELOUTÉ
herb oil

COMPRESSED FRUIT COCKTAIL
raspberry sorbet

MAIN COURSE

SIRLOIN STEAK

8oz Yorkshire sirloin steak, red wine and tarragon jus

MIDDLETON ON THE WOLDS CHICKEN BREAST
peas, preserved wild garlic, hung yoghurt

FILLET OF BREAM

chorizo jam, pickled cucumber, spring onion velouté

SWEET POTATO

beetroot, watermelon

DESSERT

MANGO CHEESECAKE
mango sorbet

CHOCOLATE DELICE
cherry sorbet

BLACKBERRY & COCONUT MOUSSE
pistachio cake, caramelised white chocolate

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. This room carries a £110 exclusivity charge. 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).