

# *Tickton Grange*

BROADLEY ROOM

PRIVATE DINING

NAMED AFTER THE HARRISON BROADLEY FAMILY WHO PREVIOUSLY OWNED TICKTON GRANGE, THIS IS OUR FAVOURITE ROOM. A ROOM TO MAKE MEMORIES. LITTLE DID WE KNOW THAT, WHEN DELVING INTO OUR FAMILY HISTORY, OUR PARENTS WOULD DISCOVER THAT OUR MATERNAL GRANDMOTHER WAS ORIGINALLY A BROADLEY, WE HAD COME HOME.

## TO START

Duo of Staal's smoked salmon, mascarpone, dill  
Ham hock terrine, pickles, sourdough toast  
Cauliflower soup, toasted hazelnuts (v)  
Duck leg croquette, cucumber, soy  
Fresh fruit cocktail, lemon sorbet (v)

## TO FOLLOW

8oz East Yorkshire sirloin steak, peppercorn sauce  
Pan seared chicken breast, red wine jus  
Seared cod loin, white wine veloute  
Roast lamb rump, redcurrant & mint jus  
Mushroom farro risotto, truffled chive cream (v)

\*All main courses are served with potatoes and vegetables\*

## TO FINISH

Raspberry cheesecake, raspberry sorbet  
Callebaut chocolate delice, cherries  
Sticky toffee pudding, toffee sauce, vanilla ice cream  
Artisan cheese selection, Tickton tea loaf & accompaniments

## FOR AFTERS

Coffee & Tickton truffles

52 per guest

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE LET US KNOW