

# *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. This room carries a £100 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).