

Tickton Grange

BROADLEY ROOM DINING
Spring / Summer 2020

We are also happy to serve our Hide menu in the Broadley Room (3 courses £45).
We regret we cannot mix the menus.

	CHICKEN LIVER PÂTÉ chutney, toasts
	FINE FETTLE CHEESE heritage tomato, rye bread
TO START	COMPRESSED FRUIT COCKTAIL gin and elderflower sorbet
	FRESH EAST COAST CRAB apple slaw
	SWEETCORN VELOUTÉ
	PAN FRIED SALT AGED SIRLOIN STEAK bordelaise sauce
	ROAST CHICKEN BREAST wild mushroom and tarragon sauce
MAIN COURSES	PAN ROAST BREAM shellfish bisque
	BBQ BELLY PORK three mustard sauce
	LEVEN DUCK five spice and orange jus
	TICKTON ETON MESS raspberry sorbet
	WARM CHOCOLATE BROWNIE vaniilla pod ice cream
DESSERTS	OUR FRUIT MEDLEY pouring cream
	MANGO CHEESECAKE coconut sorbet
	ARTISAN CHEESES and accompaniments
TO FINISH	COFFEE AND TICKTON TRUFFLES £4.25

£45 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)