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# BRANSTON HALL

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## HOTEL

Welcome to Branston Hall. We pride ourselves on the very best dining experience with our locally sourced produce, seasonally crafted menus and international expertise.

We truly hope you have the very best time with us whether you are passing through, celebrating or just having a quiet night away.

Kind regards,

Chris Tomlinson MIH  
General Manager

Miles Collins  
Executive Head Chef

“Part of the secret of success in life is to eat what you like and let the food fight it out inside.”  
(Mark Twain)

## TO START

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ROASTED ROOT VEGETABLE SOUP £6.50  
Vegetable Crisps, Rosemary Pesto, Foccacia

PETIT CAESAR SALAD £9.95  
Rabbit Schnitzel, Lemon & Caper Brown Butter

GREENLAND PRAWNS £8.95  
English Salad, Bloody Mary Cocktail Sauce

GOATS CHEESE £7.50  
Squash, Walnut, Radicchio Salad

SMOKED SALMON £10.50  
Crème Fraiche, Beetroot, Horseradish

DUCK RILLETTES £8.95  
Agen Prunes, Chicory, Tomato & Chilli Jam

THAI PRAWN SALAD £9.50  
Thread Noodles, Herbs, Lime

BUFFALO MOZZARELLA £6.95  
Confit Pepper Salad, Candied Lemon, Basil

*Please enjoy a sorbet interim course. £2.00 per person.*

All ingredients may not be listed for menu items. If more information about allergens is required, please ask a member of the team. For guests with dinner inclusive rates, you have £32.50 per person food allowance to spend.

## TO FOLLOW

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<b>FILLET OF BEEF</b> Creamed Celeriac, Potato Rosti, Roast Shallots, Wild Mushroom Truffle Sauce	£29.95
<b>CORN FED CHICKEN</b> Haricots, Italian Bacon, Potato Fondant, Tarragon Infused Chicken Jus	£17.95
<b>SADDLE OF LAMB</b> Polenta, Moroccan Squash, Black Olives, Harissa	£22.95
<b>BRAISED BLADE OF BEEF</b> Roast Carrot & Beetroot, Thyme Potato, Confit Shallots, Ale Sauce	£21.50
<b>BEER BATTERED HADDOCK</b> Triple Cooked Chips, Mushy Peas, Brown Bread, Tartare Sauce	£16.95
<b>POTATO, SPINACH &amp; CHICKPEA CURRY</b> Steamed Basmati, Griddled Flatbread	£16.50
<b>FRIED BREAM</b> Pak Choi, Singapore Noodles, Orange Soy Dressing	£17.95
<b>RAGOUT OF SQUASH &amp; WILD MUSHROOMS</b> Pine Nuts, Baked Polenta, Rocket	£16.50
<b>BAKED COD</b> Fried Hash of Chick Peas, Chorizo, Potatoes, Beans, Saffron	£17.50
<b>GRILLED FISH OF THE DAY</b> Seasonal Vegetables, Lemon & Caper Butter	£16.95
<b>TAGINE OF VEGETABLES &amp; DRIED FRUITS</b> Jewelled Cous Cous, Flatbread	£19.50
<b>GRILLED TIGER PRAWNS</b> Asian Noodle & Herb Salad, Chilli & Lime Dipping Sauce	£18.95

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## FROM THE GRILL

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All dishes served with Slow Roasted Tomato, Flat Cap Mushroom, Beer Battered Onion Rings, Triple Cooked Chips and Rocket.

10oz LINCOLNSHIRE SIRLOIN STEAK Café de Paris Butter	£22.50
8oz LINCOLNSHIRE PRIME FILLET Au Poivre Sauce	£29.95
CORN FED CHICKEN BREAST Lemon Piri Piri Marinade	£17.95
LAMB CUTLETS Herb Butter	£25.50

## TO ACCOMPANY

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All £3.00

TRIPLE COOKED CHIPS

BAKED GARLIC, LEMON & PARSLEY CIABATTA

TOMATO, ROAST PIMENTO & OLIVE SALAD

ROCKET, PARMESAN & BALSAMIC SALAD

THYME POTATOES, ROAST CARROTS & CELERIAC

CAESAR SALAD

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## TO FINISH

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<b>CHOCOLATE MARQUISE</b> Toasted Sesame & Biscuit Crumb, Strawberry, Lemon Curd, Milk Foam	£7.50
<b>GRANNY SMITH DELICE</b> Sauteed Apples, Vanilla Sauce, Caramel Shards	£6.95
<b>STICKY TOFFEE ROULADE</b> Fudge Sauce, Vanilla Ice Cream	£6.50
<b>BLACKBERRY TRIFLE</b> Yorkshire Parkin, Custard, Caramel Ice Cream	£6.95
<b>LEMON PANNA COTTA</b> Strawberries & Cream, Lemon Confit, Raspberry Sorbet	£6.95
<b>CHEESE BOARD</b> Biscuits, Celery, Chutney, Grapes	
3 Cheese	£7.50
6 Cheese	£12.50
<b>ICE CREAM AND/OR SORBETS</b> Pistachio & Cranberry Biscotti	£7.50

## COFFEE

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<b>FILTER COFFEE &amp; PETIT FOURS</b> Price per person, includes Chef's selection of Petit Fours	£6.95
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# TASTING OF THE MENU

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£65 PER PERSON, TO BE ENJOYED BY THE ENTIRE TABLE.

GOATS CHEESE  
Squash, Walnut & Radicchio Salad

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SMOKED SALMON  
Crème Fraiche, Beetroot, Horseradish

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RASPBERRY SORBET  
Pistachio & Cranberry Biscotti

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SADDLE OF LAMB  
Polenta, Moroccan Squash, Black Olives

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CHOCOLATE MARQUISE  
Toasted Sesame & Biscuit Crumb, Strawberry Curd, Milk Foam

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COFFEE  
Petit Fours

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