



BROCKET HALL

MOTHER'S DAY *Brunch*

ARRIVAL GLASS OF PROSECCO, OR MOCKTAIL

BRUNCH STAND FOR TWO TO SHARE TO START

TIER ONE

Selection of Breads, Pastries & Savoury Delights

TIER TWO

Avocado & Kimchi on Sourdough Soldiers, Mushroom & Cheddar Tartlet with Parmesan Crisp, Granola Pot, Pineapple Cup with Seasonal Fruits

TIER THREE

Mini Treats to finish

MAIN COURSE

Please choose your own individual main course

EGGS BENEDICT

Toasted English Muffin with Smoked Sliced Ham Loin & Poached Burford Brown Eggs, topped with Rich Hollandaise

EGGS FLORENTINE

Toasted English Muffin with Wilted Spinach & Poached Burford Brown Eggs, topped with Rich Hollandaise

EGGS ROYAL

Toasted English Muffin with Smoked Salmon & Poached Burford Brown Eggs, topped with Rich Hollandaise & Caviar

STEAK & BURFORD BROWN EGGS

Grilled Bavette Steak served with Birds Nest Hash Brown, Poached Burford Brown Eggs, Endive Salad & House Horseradish Sauce

SHAKSHUKA

Rich Tomato & Squash Stew Spiced with Harissa & Cumin, topped with Burford Brown Egg, Shallots & Coriander

CROQUE MONSIEUR

Slices of Sourdough filled with Truffled Cheese Sauce, Pulled Ham Hock, Taleggio Cheese & Serrano Ham, Toasted & Served with Garden Salad & Pickles

SMOKED HADDOCK

Served with Poached Burford Brown Eggs in a Birds Nest Hash Brown, Whiskey & Maple Pancetta & House Horseradish Sauce

THE WAFFLE

Fresh Griddled Waffle topped with either:

Caramelised Banana in Butterscotch Sauce & a Raspberry Compote

Poached Burford Brown Eggs, Whiskey & Maple Pancetta & Maple Syrup

Slow Cooked Pulled Pork in Barbeque Sauce, Poached Burford Brown Egg, Sour Cream