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

Tomato, Balsamic and Rosemary Soup (V)  £6.50
Ham and Parmesan Toast

Baked Smoked Salmon, Dill and Potato Tart  £9.95
Horseradish Crème Fraîche

Thai Salad (V)  £9.50
Griddled Tiger Prawns, Thread Noodles, Herbs and Lime

Chicken Liver Parfait  £7.50
Christmas Spiced Fig Jam, Warm Sourdough

Buffalo Mozzarella (V)  £6.95
Italian Bean, Blush Tomato, Pimento and Basil Salad

Bacon Olives  £8.95
Caramelised Apples, Black Pudding, Endives, Mustard Dressing

Greenland Prawns  £8.95
English Salad, Bloody Mary Cocktail Sauce

Warm Salad of Puy Lentils (V)  £9.95
Morteau Sausage and Poached Egg, Shallot Vinaigrette

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

(V) = Vegan or adaptable for Vegan

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.
Roast Turkey Paupiette
Pancetta and Apple Stuffing, Winter Vegetables, Bread Sauce £17.95

Lemon Grilled Hake
Potato Gnocchi, Italian Cabbage and Salsa Verde £17.50

Slow Cooked Beef
Celeriac Cream, Rosemary Potato, Bourguignonne Sauce £21.50

Roast Partridge
Cepe Potato, Parsnips, Chestnuts and Bacon £24.50

Beer Battered Haddock
Triple Cooked Chips, Mushy Peas, Brown Bread & Tartare Sauce £16.95

Fried Tiger Prawns
Thai Coconut and Lemongrass Curry, Basmati Rice £18.95

Potato Dumplings (V)
Provençal Ragoût, Capers and Winter Greens £16.95

Roast Squash (V)
Chestnut, Mushroom and Sage Pie with Parsnip Mash £16.95

Arabic Hot Pot of Vegetables (V)
Lemon Tabouleh, Dukkah Spice Mix £16.95

Saddle of Lamb
Potato and Swede Terrine, Pease Pudding, Confit Garlic and Thyme £22.95

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FROM THE GRILL

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

10oz Lincolnshire Sirloin Steak £22.50
Café de Paris Butter

8oz Lincolnshire Prime Fillet £29.95
Au Poivre Sauce

Corn Fed Chicken Breast £17.95
Lemon Piri Piri Marinade

Lamb Cutlets £25.50
Herb Butter

TO ACCOMPANY

All £3.00

English Chips
Tomato, Olive and Balsamic Salad
Thyme Potato, Winter Greens, Roast Carrots
Rocket and Parmesan Salad
Garlic, Lemon and Parsley Ciabatta

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## TO FINISH

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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<tbody>
<tr>
<td>Vanilla Crème Brûlée</td>
<td>£6.50</td>
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<tr>
<td>Honey Roast Figs, Caramelised Hazelnuts</td>
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<tr>
<td>Christmas Pudding (V)</td>
<td>£6.95</td>
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<tr>
<td>Brandy Sauce, Steeped Fruits and Rum Ice Cream</td>
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<tr>
<td>Chocolate Mousse</td>
<td>£7.50</td>
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<tr>
<td>Orange Mascarpone, Nut Crumble, Pistachio Biscotti</td>
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<tr>
<td>Passionfruit Cheesecake</td>
<td>£6.95</td>
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<tr>
<td>Pineapple Carpaccio, Mango Sorbet</td>
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</tr>
<tr>
<td>Orange and Grand Marnier Posset</td>
<td>£6.95</td>
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<tr>
<td>Chocolate Ice Cream</td>
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<tr>
<td>British Cheese Plate</td>
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<tr>
<td>Biscuits, Celery, Chutney, Grapes</td>
<td>£7.50</td>
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<tr>
<td>3 Cheese</td>
<td></td>
</tr>
<tr>
<td>6 Cheese</td>
<td>£12.50</td>
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<tr>
<td>Ice Cream and/or Sorbets (V)</td>
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</tr>
<tr>
<td>Pistachio &amp; Cranberry Biscotti</td>
<td>£7.50</td>
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</tbody>
</table>

## COFFEE

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Filter Coffee &amp; Petit Fours</td>
<td>£6.95</td>
</tr>
<tr>
<td>Price per person, includes Chef’s selection of Petit Fours</td>
<td></td>
</tr>
</tbody>
</table>

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TASTING OF THE MENU

£50 per person, to be enjoyed by the entire table.

Bacon Olives
Caramelised Apples, Black Pudding, Endives, Mustard Dressing

Greenland Prawns
English Salad, Bloody Mary Cocktail Sauce

Mango Sorbet
Pistachio & Cranberry Biscotti

Roast Partridge
Cepe Potato, Parsnips, Chestnuts and Bacon

Christmas Pudding (V)
Brandy Sauce, Steeped Fruits and Rum Ice Cream

Coffee
Petit Fours

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