

PRIVATE DINING

MENU 3

6 COURSE TASTING MENU £59.95

THERE IS NO HIRE CHARGE

FIZZ AND CANAPÉS ON ARRIVAL

BREAD COURSE

Freshly Baked Warm Bread with Whipped Butter & Today's Flavoured Salt

STARTERS

CRISPY BELLY PORK & BLACK PUDDING

with Apple, Fennel and Honey & Mustard Dressing

BRANCHES PRAWN COCKTAIL WITH CAVIAR

With Crispy Lettuce and Buttered Sour Dough

TOMATO & MOZZARELLA SALAD

with Aged Balsamic, Rocket Pesto, Crispy Capers & Basil

SLOW COOKED LOCAL BEETROOT SALAD

with Creamy Goats Cheese, Crispy Filo Pastry, Cane Syrup & Apple

RICH CHICKEN LIVER PÂTÉ

with Caramelised Onion Chutney, Truffle & Toasted Brioche

TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

MAINS

OVEN ROASTED FREE RANGE CHICKEN BREAST

with Spiced Chorizo Croquette, Sweet corn Salsa, Garlic & Herb Potato Press, Chicken Cream

SEARED BASS FILLET

with a Rich Tomato Fondue, Slow Cooked Peppers in Olive Oil, Tapenade & Herb Oil

SPRING VEGETABLES RISOTTO

with Marinated Cherry Tomatoes, Goat Cheese & Black Olive Crumb

10oz SIRLOIN STEAK

with Garlic & Thyme Roasted Tomato, Mushroom, Watercress Salad, Chips and Sauce (Peppercorn, Diane or Beef Jus)

ROSEMARY AND GARLIC MARINATED LAMB RUMP

with a Duck Fat Fondant Potato, Crispy Lamb Shoulder, Minted Sour Cream & Baby Gem Lettuce

CHEF'S PRE DESSERT

Chef's Selected Sweet Delight

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment, so enjoy one or two...

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream & Cinder Toffee

VALHRONA CARAMELIA CHOCOLATE SLICE

with hints of Caramel & Toffee notes, Chocolate Tuile & Hazelnut Praline Ice Cream

MANGO & PASSIONFRUIT CHEESECAKE

with Crisp Meringue & Mango Sorbet

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers (£3.95 Supplement)

SELECTION OF TEA OR COFFEE

OR

DESSERT COCKTAILS

ESPRESSO MARTINI

Finlandia Vodka, Kahlua Coffee Liqueur, a Double Shot of Freshly Brewed Espresso & a Touch of Sugar

DULCE DE CACAO

Havana 7 Rum, Briottet Creme de Cacao & Frangelico Liqueur shaken with Butterscotch syrup & Milk. Garnished with Chocolate shavings

Subject to change. Please Inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.

Service charge of 10%