

# PRIVATE DINING

## MENU 3

6 COURSE TASTING MENU £69.95

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

**SUMMER VEGETABLE 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.

**BOURBON STICKY TOFFEE PUDDING**  
with Caramel Crunch Ice Cream & Cinder Toffee

**VALHRONA CAMELIA 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%