

PRIVATE DINING

MENU 3

6 COURSE TASTING MENU £77.95

THERE IS NO HIRE CHARGE

GLASS OF FIZZ & CANAPES ON ARRIVAL

BREAD COURSE

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

STARTERS

BRANCHES PRAWN COCKTAIL

with Caviar, Crispy Lettuce & Buttered Sourdough

NORTH SEA FISHCAKE

with Garden Peas & Asparagus & Lemon Mayonnaise

RICH CHICKEN LIVER PÂTÉ

with Caramelised Onion Chutney, Truffle & Toasted Brioche

SLOW COOKED LOCAL BEETROOT SALAD

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

HAM, EGG & PINEAPPLE

Slow Cooked Ham Terrine, Soft Boiled Hens Egg, Pineapple & Saffron Chutney & Spring Onion Mayonnaise

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 and Chicken Cream

SPRING VEGETABLE RISOTTO

with a Confit Cherry Tomatoes & Goat Cheese, Creamy Arborio Rice, Crispy Kale & Parmesan finished with Young Shoots

ROASTED BASS

with Tender Stem Broccoli, Wild Garlic Emulsion, Saffron Potatoes, Tempura of Samphire, Caper & Lemon Dressing

ROASTED LAMB RUMP & LAMB TAGINE

Spiced Chickpea & Lamb Tagine, Pomegranate, Coriander Yoghurt & Heritage Carrots

10oz SIRLOIN STEAK

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

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

VERY BERRY CHEESECAKE

With White Chocolate Ganache, Crisp Meringue & Berry Sorbet

VALRHONA JIVARA 40% CHOCOLATE & ORANGE TART

Orange Namelaka, Aerated Caramelia Chocolate & Jersey Ice Cream

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers (£4.95 Supplement)

SELECTION OF TEA OR COFFEE

OR

ESPRESSO MARTINI

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

DESSERT COCKTAILS

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%