

PRIVATE DINING

MENU 3

6 COURSE TASTING MENU £77.95
THERE IS NO HIRE CHARGE

FIZZ AND CANAPES ON ARRIVAL

BREAD COURSE

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

STARTERS

RICH CHICKEN LIVER PÂTÉ

with Caramelised Onion Chutney,
Truffle & Toasted Brioche

BRANCHES PRAWN COCKTAIL

with Caviar, Crispy Lettuce &
Buttered Sourdough

HAM, EGG & PINEAPPLE

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

NORTH SEA FISHCAKE

with Garden Peas & Asparagus & Lemon Mayonnaise

LOCAL SLOW COOKED BEETROOT SALAD

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

TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

MAINS

SUMMER VEGETABLE RISOTTO

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

OVEN ROASTED FREE RANGE CHICKEN BREAST

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

PAN ROASTED COD & SHELLFISH

with Summer Vegetables in a White Wine, Dill &
Cream Sauce.
Accompanied with Buttered New Potatoes

10oz SIRLOIN STEAK

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

ROASTED YORKSHIRE LAMB RUMP

with Konro Grilled Baby Gem, Minted Sour Cream, Crispy Slow
Braised Lamb Shoulder, Fondant Potato & Summer Vegetables

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
enjoyment & pleasure so enjoy...

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream & Cinder Toffee

MANGO & PASSIONFRUIT CHEESECAKE

with Crisp Meringue & Mango 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

DESSERT COCKTAILS

ESPRESSO MARTINI

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

DULCE DE ALMENDRAS

Chambord & Creme de Cacao shaken with Orgeat syrup & Milk. Finished with
Valrhona Manjari 64% dark 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%