

# FESTIVE PRIVATE DINING

6 COURSE TASTING MENU £49.95  
THERE IS NO HIRE CHARGE

## BREAD COURSE

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

## STARTERS

**CHEF'S SOUP OF THE DAY**  
served with Country Sourdough Loaf

**SLOW COOKED HAM HOCK TERRINE**  
with Pear, Piccalilli & Sourdough Croutons

**BRANCHES PRAWN COCKTAIL**  
with Caviar, Crispy Lettuce & Buttered Sourdough  
£5.95 supplement

**SLOW COOKED BEETROOT & GOAT CHEESE**  
with Pickled Carrots, Whipped Goat Cheese,  
Raspberry & Tarragon Dressing

**SMOKED HADDOCK & PARSLEY FISHCAKE**  
with Lemon Mayonnaise & Fennel Slaw

## TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

## MAINS

**TRADITIONAL ROAST TURKEY**  
with Honey Roasted Carrots & Parsnip, Duck Fat  
Roasted Potatoes, Sprouts, Pigs in Blankets,  
Stuffing & Seasonal Vegetables

**45 DAYS DRY AGED  
8OZ SIRLOIN STEAK**  
with Garlic & Thyme Roasted Tomato, Mushroom,  
Watercress & Radish Salad, Chips and Sauce  
(Peppercorn, Diane, or Beef jus)  
£9.95 supplement

**CREAMY RISOTTO OF BUTTERNUT  
SQUASH PARMESAN & APPLE**  
with Wild Mushrooms & Crispy Kale

**12 HOURS BRAISED FEATHERBLADE BEEF**  
with Creamed Potato, Bourguignon garnish, Roscoff Onion Rings &  
Seasonal Vegetables

**SEARED BASS**  
with a Winter Shellfish Broth in a Creamy Dill & Lemon Sauce.  
Served with New Potatoes

## A BIT ON THE SIDE

Sauteed Sprouts & Pancetta - Seasonal Vegetables - Spiced Red Cabbage - Mash Potatoes  
£6.00 each

## CHEF'S PRE-DESSERTS

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 ...

**VERY BERRY CHEESECAKE**  
With White Chocolate Mousse, Crisp Meringue,  
Freeze Dried Raspberries & Berry Sorbet

**TRADITIONAL CHRISTMAS PUDDING**  
With Brandy Cream Sauce

**VANILLA PANNACOTTA & WHITE CHOCOLATE**  
With Spiced Pear & Shortbread Topping  
& Mulled Wine Sorbet

**SELECTION OF FINE ENGLISH CHEESES**  
with Local Chutneys, Grapes & Crackers  
(£7.95 Supplement)

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%