

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

RICH DUCK LIVER PATE
with Port & Red Currant Jelly, Toasted Brioche
& Caramelised Onion Chutney

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

SLOW COOKED BEETROOT & GOAT CHEESE
with French Goat Cheese, Fennel Seed Infused Filo Pastry,
Fresh Honeycomb & Apple

HOT SMOKED SALMON & PARSLEY FISHCAKE
with Celeriac Remoulade, Lemon Mayonnaise,
Watercress & Shallot Salad

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)
£10.95 supplement

**WILD MUSHROOM, PARMESAN
& TRUFFLE RISOTTO**
with Crisp Trompette Mushroom & Apple

**12 HOURS SLOW BRAISED
FEATHERBLADE BEEF**
with Creamed Mash, Fresh Horseradish, Smoked Pancetta & Button
Mushrooms. Topped with Crisp Onions

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

A BIT ON THE SIDE

Sautéed Buttered Sprouts & Smoked 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

CHOCOLATE BROWNIE
With Cherry, Honeycomb & Vanilla Ice Cream

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%