

PRIVATE DINING

- MENU 3 -

6 COURSE TASTING MENU £59.95

There is no hire charge. Maximum 20 Guests

FIZZ AND CANAPÉS ON ARRIVAL

BREAD COURSE

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

BRANCHES PRAWN COCKTAIL WITH CAVIAR

Crispy Lettuce and Buttered Sour Dough

STARTERS

RICH CHICKEN LIVER AND MUSHROOM PATE

with Black Truffle Dressing, Toasted Brioche, Caramelized Onion Chutney and Young Shoots

TOMATO & BUFFALO MOZZARELLA SALAD

with Aged Balsamic, Rocket Pesto, Crispy Capers & Basil

CRISPY BELLY PORK AND SCALLOP

with Cured Fennel and Ponzu Dressing

LOCAL SLOW COOKED BEETROOT SALAD

with Creamy Goats Cheese, Crispy Filo Pastry, Cane Syrup and Apple

TODAY'S INTERMEDIATE COURSE

Chef's Intermediate Course

8oz SIRLOIN STEAK

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

MAINS

ROSEMARY AND GARLIC MARINATED WATER EDGE LAMB RUMP

with a Buttered Fondant Potato, Crispy Lamb Shoulder, XO Mayo and Baby Gem Lettuce

SPRING VEGETABLES RISOTTO

With Confit Cherry Tomatoes, Golden Cross Goat Cheese & Black Olive Crumb

OVEN ROASTED FREE RANGE CHICKEN BREAST

with Spiced Chorizo Croquette, Sweet corn Salsa, Salt & Chilli Sautéed Potatoes, Tomato & Tarragon Dressing

SEARED BASS FILLET

with Marinated Heritage Tomatoes, Slow Cooked Peppers in Olive Oil, Tapenade & Herb Oil

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, so enjoy one or two...

LEMON & LIME CHEESECAKE

with White Chocolate Ganache & Mojito Sorbet

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream & Cinder Toffee

DOUBLE CHOCOLATE BROWNIE

with Amarena Cherries, Chantilly Cream & Cherry Ice Cream

SELECTION OF BRITISH & REGIONAL CHEESES

with Apple Chutney, Crackers, Grapes and Celery
(£2.50 Supplement)

SELECTION OF COFFEE

or

DESSERT COCKTAILS

ESPRESSO MARTINI

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

CHOCOLATE BLOSSOM

Bailey's Irish Cream, Frangelico Hazelnut Liqueur, White Chocolate Crème, Milk and a Fine Layer of Chocolate Dust

Service charge of 10%