

PRIVATE DINING AT BRANCHES JESMOND

PRIVATE DINING AT BRANCHES RESTAURANT JESMOND IS THE PERFECT SETTING FOR ANY OCCASION AND BETTER YET THERE IS **NO HIRE CHARGE!!**

Our Private Dining area seats up to 22 guests and is idea celebrating any occasion or trying to impress a new business client during a conference.

Private Dining at Branches Jesmond has successfully hosted the following occasions:

Birthdays
Wedding Anniversaries
Baby Showers
Hen / Stag Do's
Engagement Celebrations
Business meetings

Below you can find a selection of our set menu's starting at £34.95 for 6 courses

PRIVATE DINING

- MENU 1 -

6 COURSE TASTING MENU £34.95

There is no hire charge. Maximum 20 Guests

BREAD COURSE

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

STARTERS

TOMATO & MOZZARELLA SALAD
with Aged Balsamic, Rocket Pesto, Crispy
Capers & Basil

CHEF'S SOUP OF THE DAY
Served with Warm Bread

RICH CHICKEN LIVER AND MUSHROOM PATE
with Black Truffle Dressing, Toasted Brioche,
Caramelized Onion Chutney and Young Shoots

LOCAL SLOW COOKED BEETROOT SALAD
with Creamy Goats Cheese, Crispy Filo
Pastry, Cane Syrup and Apple

NORTH SEA FISHPATE
with Pea & Shallot Salsa, with Lemon
Mayonnaise

TODAY'S INTERMEDIATE COURSE

Chef's Intermediate Course

MAINS

OVEN ROASTED FREE RANGE CHICKEN BREAST
with Spiced Chorizo Croquette, Sweet corn
Salsa, Salt & Chilli Sautéed Potatoes, Tomato &
Tarragon Dressing

PAN FRIED COLEY
with Rich Shellfish Bisque, Cured
Roasted Fennel, Saffron Potatoes
Topped with a Tempura of King Prawn

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

CONFIT WELSH BLACK BELLY PORK
with Roasted Turnip, Slow Braised Cheek,
Fresh Apple & Black Pudding

MOULES MARINIÈRE
with Parsley & Garlic White Wine Sauce
& Crusty Bread

HAND MADE "CARMELLE" PASTA
Filled with Lemon & Ricotta Cheese,
Pea Veloute & Sprouting Broccoli

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)

Service charge of 10%.

PRIVATE DINING

- MENU 2 -

6 COURSE TASTING MENU £38.95

There is no hire charge. Maximum 20 Guests

GLASS OF FIZZ ON ARRIVAL

BREAD COURSE

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

TOMATO & MOZZARELLA SALAD

with Aged Balsamic, Rocket Pesto,
Crispy Capers & Basil

STARTERS

CHEF'S SOUP OF THE DAY

Served with Warm Bread

RICH CHICKEN LIVER AND MUSHROOM PATE

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

LOCAL SLOW COOKED BEETROOT SALAD

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

CRISPY WELSH BLACK BELLY PORK

with Apple, Black Pudding, Fennel, Honey
& Mustard Dressing

NORTH SEA FISHPATE

with Pea & Shallot Salsa, with Lemon
Mayonnaise

TODAY'S INTERMEDIATE COURSE

Chef's Intermediate Course

OVEN ROASTED FREE RANGE CHICKEN BREAST

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

MAINS

SPRING VEGETABLES RISOTTO

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

HAND MADE "CARMELLE" PASTA

Filled with Lemon & Ricotta Cheese, Pea Veloute &
Sprouting Broccoli

CONFIT WELSH BLACK BELLY PORK

with Roasted Turnip, Slow Braised Cheek, Fresh Apple
& Black Pudding

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

ESPRESSO MARTINI

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

£8.50

DESSERT COCKTAILS

CHOCOLATE BLOSSOM

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

£8.50

Service charge of 10%.

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%