

# 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

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

**CHEF'S SOUP OF THE DAY**  
Served with Warm Bread

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

**NORTH SEA FISHCAKE**  
with Pea & Shallot Salsa, with Lemon Mayonnaise

#### TODAY'S INTERMEDIATE COURSE

Chef's Intermediate Course

**PAN ROASTED CHICKEN BREAST**  
with Charred Sweetcorn, Pancetta, Seasonal Greens and a Buttered Fondant Potato

#### MAINS

**SPRING VEGETABLES SPELT 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 & KING PRAWNS**  
with Pak Choi, Ponzu Dressing, Black Pudding & Sautéed Potatoes

**ROASTED TROUT**  
with Spring Vegetables, Sautéed Potato Gnocchi & White Wine Cream

#### 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

**BRANCHES TIRAMISU**  
with Amaretto Chocolate Sponge, Vanilla Crème Fraiche, Coffee Gel & Hazelnut Ice Cream

**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

**ESPRESSO MARTINI**  
Finlandia Vodka, Kahlua Coffee Liqueur, a Double Shot of Freshly Brewed Espresso & a Touch of Sugar  
£7.95

**DESSERT COCKTAILS**  
**CHOCOLATE BLOSSOM**  
Bailey's Irish Cream, Frangelico Hazelnut Liqueur, White Chocolate Crème, Milk and a Fine Layer of Chocolate Dust  
£7.95

*Service charge of 10%.*