



Branches
RESTAURANT

FESTIVE MENU

5 COURSES FOR £29.95

AVAILABLE 1ST – 31ST DECEMBER. LUNCH THURSDAY TO SATURDAY 12 TO 2.30PM
DINNER TUESDAY TO THURSDAY 5PM - 7PM. TILL 6:00PM FRIDAY TO SATURDAY

BREAD COURSE

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

CRISPY PORK BELLY

with Celeriac Remoulade, Black
Pudding Apple, Honey & Mustard
Dressing

STARTERS

CHEF'S SOUP OF THE DAY

with Warm Freshly Baked Bread

RICH CHICKEN LIVER PATE

with Blackberry & Sloe Gin Jelly,
Caramelised Onion Chutney, Toasted
Brioche

BEETROOT & GOATS CHEESE SALAD

with Crispy Filo Pastry, Cane Syrup & Apple

SMOKED SALMON

with Salsa Verde, Watercress, Croutons & Chive Crème
Fraîche

TODAY'S INTERMEDIATE COURSE

Chef's Intermediate Course

MAINS

TRADITIONAL ROAST TURKEY

with Honey Roasted Carrots and Parsnips, Duck Fat
Roasted Potatoes, Sprouts, Pigs in Blankets, Stuffing &
Seasonal Vegetables

ROASTED HAKE

with Fondant Potato, Butternut Squash, Crayfish
Dressing & Seasonal Vegetables
(Subject to Change)

SLOW BRAISED BEEF SHOULDER

with Smoked Pancetta & Wild Mushrooms, Creamed
Mashed Potato & crispy Onion Rings

WINTER SQUASH & GOAT CHEESE RISOTTO

with Crispy Sage and Fresh Apple

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment, so enjoy one or two...

TRADITIONAL CHRISTMAS PUDDING

with a Rich and Creamy Brandy Sauce

LEMON & CLEMENTINE PANNACOTTA

with Cinnamon Sponge, Crisp Meringue and
Clementine Sorbet

BRANCHES "VERY BERRY" CHEESECAKE

with Crisp Meringues & Berry Sorbet

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers (£3.95
Supplement)

All menus are subject to change. Please inform us of any dietary requirements or allergies as we are unable to guarantee that dishes are completely allergen free.