



PRIVATE DINING MENU 1

BRIGADE
BRITISH RESTAURANT

PRIVATE DINING MENU 1

£55pp

Handmade Breads
Chicken Liver Mousse

STARTERS

Creamy Parsnip Soup **(v)**
Smoked Salmon, Shallots & Lemon Dressing
Chicken Liver Parfait, Brioche, Port and Cherry Chutney

MAINS

Corn-fed Chicken Breast, Pancetta, Apricots, Borlotti Bean Stew
Cauliflower & Stilton Pearl barley Risotto **(v)**
Roasted Sea Bream, Cockles, Kale and Vermouth

SIDES

Cabbage
Caraway Glazed Carrots

DESSERT

Rhubarb Buttermilk Pudding
Bakewell Tart & Cream
Double Barrel Linconshire Poacher Cheese & Oat Cakes

Cafetiere Coffee & Teas
Speciality Coffees will be subject to a supplement

Please note so we can provide you and your guests with the best food and service possible. We require you to select one dish for each course. Plus, a suitable alternative choice for your guests following a vegetarian diet.

Please also allow the chefs time to fully prepare for any special dietary requests by informing us at least 5 working days in advance of your event.

**Why not add a Canape and Prosecco or Champagne reception?
Please ask for details.**

(v) Vegetarian

Please speak with us if you have any food allergy concerns. A discretionary charge of 12.5% is added to your bill

We are a social enterprise. We support homeless individuals to develop skills and the motivation needed to find long term meaningful employment. When you pay your bill, you are helping our apprentices to transform their lives.

Thank you

www.thebrigade.co.uk | www.beyondfood.org.uk | [@beyondbrigade](https://www.instagram.com/beyondbrigade)



BRIGADE
BRITISH RESTAURANT

