



PRIVATE DINING MENU 1

BRIGADE
BRITISH RESTAURANT



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£55pp

Handmade Breads
Smoked Mackerel Brandade

STARTERS

Roasted Heritage Carrot Soup, Spices, Almond and Coconut (v)
Blueberry Gin Scottish Salmon Gravlox, Sweet Mustard, Avocado and Pickled Cucumber
Chicken Liver Parfait, Brioche, Port and Cherry Chutney

MAINS

Stuffed Rabbit Leg, Pancetta, Apricots, Borlotti Bean Stew
Squash & Pearl Barley Risotto, Chestnuts, Sage and Cornish Yarg (v)
Roasted Sea Bream, Cockles, Kale and Vermouth

SIDES

Zesty Cavolo Nero
Caraway Glazed Carrots

DESSERT

Bread & Butter Pudding, Apricot Compote
Butterscotch Pear Oat and Hazelnut Crumble, Vanilla Custard
British Unpasteurised Cheese of the Week, Stichelton Toast, Grapes

Cafetere 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)



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