

BRANCA

PRIVATE ROOM SET MENU

12 - 50 GUESTS

STARTER & MAIN £30 ADD A PUDDING £5

£10 PER HEAD DEPOSIT TO SECURE BOOKING &
PRE-ORDER FOR TABLES OF 20 OR MORE

GARDEN ROOM 30-50 GUESTS SEATED ON 3-5 TABLES

OLIVE ROOM 12-18 GUESTS 18 SEATED ONE ONE TABLE OR 2 TABLES OF 6

GREEN ROOM 12-30 GUESTS 12-20 SEATED ON ONE TABLE OR 3 TABLES

gaspacho *VE*

crispy fried squid, caesar dipping sauce

king prawn bruschetta, lemon, aioli and spring onion

asparagus, tenderstem broccoli, sugar snaps, green beans, almonds, pine nuts, pecorino *v or avail. VE*

panzanella - heritage tomatoes, olives, capers, roasted peppers, garlic croutons, buffalo mozzarella *v*

chicken tagine, green gordal olives, chickpeas, herbed couscous, minted yoghurt

pan fried fillet of stone bass, saffron risotto, tomato+avocado salsa, micro green salad

moroccan lamb kebab, harissa flat bread, slaw, hummus

8oz sirloin steak, bearnaise sauce, fat chips **£6 supplement**

pumpkin & ricotta tortelloni, basil basil pine nut pesto, peashoot salad *v or avail. VE*

caramelised lemon tart, crème fraîche

tiramisu

chocolate brownie bites, clotted cream ice cream, chocolate sauce

booja booja caramel pecan ice cream *VE*

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE CHECK OUR FULL ALLERGEN MENU
ALL MENU ITEMS ARE PREPARED IN KITCHENS WHERE ALLERGENIC INGREDIENTS ARE PRESENT

PLEASE INFORM YOUR SERVER REGARDING ALL ALLERGIES AT EACH ORDER

A service charge of 12.5% will be added to the final bill