



**PRIVATE DINING MENU 2**

**BRIGADE**  
BRITISH RESTAURANT

# PRIVATE DINING MENU 2

**£65pp**

Handmade Breads  
Chicken Liver Mousse

## STARTERS

Foraged Mushrooms on Sourdough, Fried Debden Duck Egg (v)  
Slow Cooked Smoked Ham Hock and Green Pea Soup  
Scottish Mussels in White Wine & Cream Sauce, Garlic Croutons

## MAINS

British Pan-fried Calves Liver, Onion & Bacon Mash  
Gigha Halibut, Samphire with Chilli, Kelp Potatoes  
Salt-Baked Beetroot with Golden Cross, Grapefruit, Hazelnuts (v)

## SIDES

New Potatoes  
Cabbage  
Mashed Potato

## DESSERT

Chocolate Pavé & Blood Orange Sorbet  
Bakewell Tart & Cream  
Double Barrel Lincolnshire Poacher Cheese & Oat Cakes

Cafetière 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

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