

## **3 course christmas lunch+dinner menu - £30.00**

12pm-10pm all week

butternut squash soup, parmesan+truffle oil v  
whipped feta with roasted veg+toasted seeds v  
crispy squid+whitebait - cocktail dipping sauce  
king prawn bruschetta, garlic mayonnaise  
serrano ham, fennel salami+goose rillettes pâté with celeriac+chickpea coleslaw

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braised shin of beef in red wine, mash, cavolo nero  
venison steak, black pepper+balsamic butter, sweet potato wedges  
grilled corn-fed chicken with patatas bravas  
cod with crab+shrimp butter, saffron risotto  
mushroom tortelloni with spinach+goats cheese cream v

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caramelised lemon tart, crème fraîche  
chocolate+hazelnut cake, salted caramel ice cream  
sticky toffee pudding, clotted cream  
tropical fruit pavlova with rum cream  
cheese board - colston basset, rachels goat+graceburn

### **3 course vegan menu £20.00**

butternut squash soup with truffle oil

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linguine with basil+cashew pesto, new potatoes+french beans

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tropical fruit with coconut yoghurt+mango sorbet  
or  
caramel pecan praline ice cream

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

*Some of the menu items contain nuts. Please ask.*

Our 2017 Christmas Party Menu is available throughout the day, from November 24th up to and including December 22nd.  
*We offer a 3 course lunch menu for £20.00 everyday from 12pm - 4pm &  
a 3 course lunch & dinner menu for £30.00 everyday from 12pm - 10pm.*

*We can accommodate up to 100 people, with our largest single size approximately 26 diners.*

*All seating plans are by arrangement.*

*We do require a pre-order for all christmas parties of 20 or more diners.*

*A £10 per head deposit will secure and confirm your booking.*

*If you have any further queries or seek availability please contact a member of the management team.*

*e-mail: [info@branca.co.uk](mailto:info@branca.co.uk) or call us on 01865 556111*