

# BRANDSHATCH PLACE

HOTEL & SPA

## SAMPLE PRIVATE DINING MENU

### Starters

#### Salmon and king prawn fish cake

Mango and chilli salsa, oriental salad

#### Spiced duck terrine

Blackberry jelly, caramelised plums & toasted brioche

#### Mushroom two-ways

#### Cep panna cotta, wild mushroom arancini

Artichoke salad & Parmesan

### Mains

#### Blade of beef

Horseradish creamed potatoes, green beans, bourguignon

#### Chalk stream trout

Dill crushed potato, fine beans, mussel cream sauce

#### Crispy butternut squash risotto balls (v)

Butternut purée, spinach, chive sauce

### Desserts

#### Dark chocolate fondant

White chocolate ice cream

#### Coconut & passionfruit panna cotta

Pineapple & chilli salsa passion fruit syrup

#### Cheeseboard

Selection of British cheeses, chutney, grapes biscuits

*Hand* PICKED  
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.