



**BRIGADE**  
The Fire Station Tooley Street

## PRIVATE DINING MENU

Please select 3 choices of each course from the below options. Our chefs will choose a selection of side dishes to compliment your chosen menu. We ask for you to ensure your pre-orders are sent to us no later than a week prior to your event date. Pre-ordering in this way ensures a smoother service on the day of your event.

Handmade Breads with Netherend Butter  
Warm Olives with Chilli and Lemon

### STARTERS

Salad of Cured Bresaola  
*Oven Dried Tomatoes, Sweet and Sour Beetroot and Creamed Feta*

Golden Cross Goats Cheese Rarebit (V)  
*Greenwich Ale Gratin, Hazelnut Dressing*

Abundance of Spring Soup  
*A Light Broth served with Torn Garlic Croutons*

Salad of Red and White Endive (V)  
*Pulled Buffalo Mozzarella, Crunchy Almonds, Mint, Capers and Spring Onions*

Vodka Marinated Sea Trout  
*Potato Toast, Crème Fraiche*

### MAINS

Seared Fillet of British Beef  
*Lentils, Wild Mushrooms, Celeriac Puree and Madeira Sauce*  
\*£7.95 Supplement

Glazed Baby Beetroot and Shallot Tart (V)  
*Shaved Fennel, Red Chicory Salad and Colston Basset*

Poached Breast of Spring Chicken  
*Roast Garlic, Pink Peppercorns and Vermouth Sauce*

Steamed Salmon with Poached Radish  
*Tomato Salsa, Saffron and Chervil Broth*

Jerusalem Artichoke Risotto (V)  
*Truffle Oil and Parmesan Twists*

Crispy Skinned Stone Bass  
*Crushed Potatoes and Sauce Vierge*

### DESSERTS

Passion Fruit Meringue Pie

Dark Chocolate Parfait with a Hint of Rose

Bramble and Hazelnut Crumble with Tarragon Custard

Selection of Ice-Creams and Sorbets

Great British Cheeses  
*Quince Jelly, Celery, Grapes and Oat Biscuits*  
\*£3.95 Supplement