

Starters

√ White Onion & Cider Soup

finished with truffle oil and brioche croutons

Gateau of Avocado Pear, Pink Grapefruit & Prawns

with sour cream and chive oil

Pork & Apple Terrine

with pistachio nuts, baby leaf salad and sour dough toasts

√ Deep Fried Sesame Coated Goats Cheese

with fig relish and rocket leaves

Rillette of Salmon

garnished with sliced smoked salmon, sweet mustard dressing and fine cress salad

√ Chilled Charentais Melon

with seasonal berry compote and a red berry coulis

Mains

Roast Sirloin of British Beef with parsley and horseradish crème fraiche

Slow Roasted Leg of Lamb studded with garlic and rosemary

Roast Loin of Free Range Pork with sage and apple sauce and crisp crackling

The above roasts are served with crisp roast potatoes, buttered seasonal vegetables, herb crushed carrots, Yorkshire pudding and red wine gravy

Free Range Chicken Breast

filled with a smoked ham mousse, served with a leek and herb mash, green beans and a Madeira wine jus

Salmon, Prawn & Cod Fishcake

served with a poached egg, mixed herb and caper salad, and a lemon and chive butter sauce

$\sqrt{\text{Wild Mushroom \& Chestnut Risotto}}$

finished with porcini oil, aged parmesan and baby basil

Desserts

Apple & Berry Crumble

with homemade custard

Warn Chocolate Brownie

with chocolate sauce and black cherry ice cream

Passion Fruit Panna Cotta

served with a mango, strawberry and mint salsa, with mixed fruit compote

White Chocolate & Raspberry Mousse

with lemon biscotti and a raspberry milkshake

'The Birch' Cheeseboard

3 British cheeses, served with fresh apple, port and apple chutney, crackers and homemade bread

A selection of premium Ice Creams & Sorbets are also available

£29.95 per person £13.95 per child

$\sqrt{}$ - Suitable for Vegetarians

Before ordering, please notify your server of any food or drink allergies/intolerances A 10% gratuity will be added to your total bill which is distributed equally to all staff on duty