

FUNCTION MENU 'B'

STARTERS

√ **Fresh Soup of the Day**

Duck & Chicken Liver Parfait

with confit orange and plum marmalade, baby leaf salad and brioche toasts

Fishcake of the Day

served with crispy onion stack, wilted spinach and lemon butter sauce

√ **Baked Capricorn Goats Cheese**

with fresh fig salad, candied walnuts and a honey and herb dressing

MAINS

Chargrilled 8oz Ribeye Steak

with air dried tomato, marinated flat mushroom, fresh watercress and French fries

Pan Roasted Breast of Barbary Duck

with tenderstem broccoli, Parisienne potatoes and a fennel and orange reduction

Pan Fried Hake Fillet

with pea puree, asparagus spears, smoked salmon velouté and saffron creamed potatoes

√ **Chef's Vegetarian Platter**

a selection of fresh small dishes

DESSERTS

'The Birch' Soufflé of the Day

with matching accompaniments

Chocolate & Caramel Tart

with chocolate crumb and Guinness ice cream

Pear, Apple & Cinnamon Cheesecake

with apple jelly and cinnamon ice cream

A selection of Premium Ice Creams or Sorbets also available

£35.95
per person

√ **Suitable for vegetarians**

