

**FUNCTION MENU 'B'**

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**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**

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**£35.95**  
**per person**

✓ **Suitable for vegetarians**



There are no GM products knowingly used in this menu. Please note some of our dishes may contain nuts.

Before ordering, please notify any food or drink allergies/intolerances to your server

For parties of 8 or more a 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.