

FUNCTION MENU 'B'

STARTERS

Homemade Soup of the Day (v) (gfa)
with warm bread and herb butter

Marinated Chicken & Black Pudding Terrine (gfa)
homemade piccalilli and ciabatta croutes

Smoked Salmon (gfa)
chilli marinated jumbo prawn served cold, lime crème fraiche and a shallot, rocket and caper salad

Goats Cheese & Beetroot Arancini (v)
pink lady apple puree and parsnip crisps

MAINS

Chargrilled 8oz Sirloin Steak (gfa)
air dried tomato, marinated flat mushroom, fresh watercress and French fries

Confit English Pork Belly (gfa)
caramelised apple puree, crackling, honey baked apple, steamed greens, colcannon mash and cider jus

Chargrilled Swordfish Steak (gfa)
salsa verde, herbs, macaire potatoes, tenderstem broccoli and a lobster and brandy bisque

Chef's Vegetarian Platter (v) (gfa)
a selection of 3 fresh small dishes. Please ask your server for today's dishes

DESSERTS

'The Birch' Soufflé of the day (v) (gfa)
with matching accompaniments

Poached Pear (v)
mint infused savarin and vanilla ice cream

Sticky Toffee Fudge Pudding (v)
with butterscotch custard *or* crème caramel ice cream

A selection of Premium Ice Creams and Sorbets also available

£36.95
per person



v - Suitable for vegetarians

gfa - Gluten Free Available. This Dish can be **adapted** to gluten free *when requested*

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.