

## FUNCTION MENU 'B'

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### STARTERS

#### **Pan Fried Beef Strips (gfa)**

pink peppercorns, chargrilled marinated courgettes and gratinated mozzarella

#### **Smoked Duck Breast**

brioche toasts, red onion chutney, orange and chicory salad

#### **Smoked Salmon**

with avocado, capers and gherkins served on bruschetta, topped with boiled quail's egg

#### **Warm Capricorn Goat's Cheese (v)**

in a filo pastry basket, with tossed pine nuts, marinated chargrilled courgette and balsamic glaze

### MAINS

#### **Chargrilled 8oz Sirloin Steak (gfa)**

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

#### **Roast English Rump of Lamb (gfa)**

cooked pink, served with buttered baby potatoes, wilted spinach, confit garlic fine green beans and a red wine and rosemary jus

#### **Crispy Skinned Fillet of Sea Bream (gfa)**

fondant potato, swiss chard, baby prawn and white wine cream

#### **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

#### **Duo of Milk & White Chocolate Mousse (gfa)**

dark spiced chocolate sauce and grapefruit sorbet

#### **Caramelised Peach & Apricot Pain Perdu**

toffee sauce and roast almonds

**A selection of Premium Ice Creams and Sorbets also available**

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**£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.

