

FUNCTION MENU 'B'

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

Strawberry & White Chocolate Cheesecake

strawberry ice cream

Caramelised Peach & Apricot Pain Perdu

toffee sauce and roast almonds

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.

