

Acorn Menus

For both our Acorn and Birch menus we ask that you choose one dish per person. If you wish to provide guests with a choice you can select two dishes, there would be a supplement of £1.50 per course for starters or desserts. There would be supplement of £3.00 for the main course. We can cater for dietary requirements separately.

To start

Cream of leek and potato soup
white truffle oil and chives

Chicken liver parfait, toasted
brioche, red onion marmalade

Slightly spiced smoked haddock
and sweetcorn chowder with
spinach and chilli

Sun blushed tomato and saffron
arranchini with tomato salsa

Main

Seared salmon, sauté of potatoes
fine beans and olives

Roasted Loin of pork, fondant
potato, apple jus

Pithivier of roasted vegetables and
goat's cheese, carved potatoes,
basil pesto

Pan roasted chicken breast,
dauphinoise, tarragon gravy

Dessert

Glazed lemon tart,
sharp raspberry sorbet

Strawberry and mascarpone
cheesecake, strawberry sorbet

Vanilla pianna cotta,
berry compôte, pistachio biscotti

Sticky toffee pudding, caramel
sauce, Chantilly cream



Birch Menus

Our menus are created by our head chef and most of the menus and dishes can be adapted to your taste. Alternatively, we are always happy to create a menu exclusive to you.

To start

Pea and ham soup, chorizo
beignet

Prawn and crayfish salad, noodles,
sweet chilli sauce

Oak roasted salmon rillettes,
mixed leaf salad, dill crème
fraiche and melba toast

Crispy polenta, goat's cheese
mousse, Mediterranean
vegetables

Main

Roasted leg of lamb, Yorkshire
pudding, red wine gravy

Sea bass fillet, prawn and crayfish
emulsion with new potatoes and
peas

Wild mushroom risotto, white
truffle oil, rocket, Parmesan

Roast sirloin of beef, Yorkshire
pudding and roast potatoes with
horseradish gravy

Dessert

Vanilla crème brûlée,
demerara shortbread

Ginger parkin, lightly spiced
syrup, vanilla ice cream

Classic tiramisu,
bitter chocolate sorbet

Chocolate marquise,
with orange and mint salad

