

RANBOX



SILVER BIRCH RESTAURANT



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FRIDAY 14TH - SATURDAY 15TH APRIL 2023

ON ARRIVAL

Artisan flavoured breads

oil, balsamic, pesto and classic houmous

STARTERS

Beetroot panna cotta, whipped goats curd, (V)

pickled walnuts, fermented beetroot gel,
burnt honey gastrique, onion ash

Duck rilette, cedar smoked breast,

forgotten fermented grains, lovage and elderflower purée,
cashew beer butter

MAIN COURSE

Pea and mint ravioli, (V)

English garden peas, torched Tenderstem,
asparagus, reduced mascarpone cream

Pan seared ChalkStream Sea trout,

chickpea, sweet potato and chorizo, purée, basil oil

Top rib of locally sourced beef,

Smoked bone marrow rarebit, Wirral watercress salsa,
potato confit, sweet shallot purée

Triple cooked chips,

locally farmed time of year early spring greens

DESSERT

Chocolate, almond and raspberry,

almond brittle

Smoked salt caramel crème,

praline cream, ginger, and vanilla syrup

CHEESE

Handpicked cheeses from renowned dairy farms of England,

red, white, and blue with breads, biscuits, and fruits

A LIGHT TEA IN THE AFTERNOON

Traditional delicate sandwiches,

fruit scones, fresh cream, and strawberry preserve,
seasonal afternoon cakes

Teas, infusions, and coffee

We can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

If you would like to know any more information on allergens in our food & drink please ask a member of the catering team. Thank you. This menu is subject to change.