

EASTER SUNDAY at THE BIRCH

4th April 2010

STARTERS

√ **Cream of Cauliflower Soup**
with coriander pesto and roasted almonds

√ **Stilton and Port Pâté**
with celery and walnut salad, raspberry sauce and grilled flatbreads

Cod Goujon
with garden pea puree and tartare sauce

Parma Ham and Poached Pear Salad
with herb mascarpone and honey and mustard dressing

Grilled Sardines
with tzatziki and baked vine tomatoes

√ **Steamed Fresh Asparagus**
with chervil mayonnaise and a parmesan and rocket salad

MAINS

Roast Sirloin of Scottish Beef

Cornish Leg of Lamb roasted with Rosemary and Garlic

Free Range Lincolnshire Roast Loin of Pork with Dijon, Lemon and Thyme

All the above are served with homemade Yorkshire Pudding, roast potatoes and fresh seasonal vegetables

Pan Roasted Chicken Breast
Stuffed with confit of garlic and mushrooms, with tagliatelle and creamy leek sauce

√ **Courgette, Lemon and Pea Risotto**
with crumbly goats cheese and rocket

Crispy Skin Salmon
with Nicoise salad, sticky balsamic and olive oil

DESSERTS

Vanilla Brûlée with fruit and nut biscotti

Apple and Rhubarb with Almond and Oat Crumble
with choice of warm custard, vanilla ice cream or pouring cream

Glazed Lemon Tart with raspberry sauce and candied zest

The Birch 'Mess' — with meringue, berry compote and vanilla cream

Dark Chocolate Brownie with hot chocolate sauce and vanilla ice cream

£24.95 per person

£12.95 per child

√ - Suitable for Vegetarians

A 10% gratuity will be added to your total bill which will be distributed equally to all staff on duty.
There are no G.M. products knowingly used in this menu. Please note some of our dishes may contain nuts.