

# FATHER'S DAY at THE BIRCH

20th June 2010

## STARTERS

√ *Fresh Roast Tomato and Basil Soup*  
with basil and sticky balsamic

*Duck and Sage Rilette*  
served with toasted granary bread, baby leaf salad and fruit chutney

*The Birch 'Prawn Marie Rose'*  
served with baby gems, croutons and a brandy and tomato mayonnaise

√ *New Season Asparagus*  
wrapped in filo with Stilton cream, served with a poached pear and watercress salad

*Pan fried Black Pudding*  
with champ potato and a soft poached egg, served with a redcurrant and grainy mustard dressing

*Smoked Mackerel and Vine Tomato Bruschetta*  
with basil and sticky balsamic

## MAINS

*Roast Sirloin of Beef with Black Pepper Crust*

*Honey Roast Gammon with Cider and Thyme Gravy*

*Slow cooked English Leg of Lamb with Rosemary and Garlic*

All the above are served with Yorkshire Pudding, roast potatoes, fresh seasonal vegetables and a red wine jus

√ *Roasted Butternut Squash Risotto*  
with hazelnuts, chives and parmesan

*Pan Fried Chicken Breast*  
served with confit garlic mash, chasseur sauce and crusty bread

*Crispy Skin Fillet of Salmon*  
served on tagliatelle with crab, garden peas, rocket, lemon and pesto

## DESSERTS

*Apple and Blueberry Crumble* with choice of warm custard, vanilla ice cream or pouring cream

*Sticky Toffee Pudding* with fudge sauce and freshly whipped cream

*Baked Meringue* with passion fruit curd and fresh cream

*Chocolate and Pear Trifle* flavoured with sherry

*Soft English Brie* served warm with fresh apple and nut breads

**£24.95 p.p.**

**£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.