



# Valentine's Day

*Wednesday 14th February 2018*

at

**The Birch**

Woburn

t: 01525 290295

w: [www.birchwoburn.com](http://www.birchwoburn.com)

# Menu



## Prosecco & Chef's Canapés



### starters

#### ✓ Thai Spiced Butternut Squash Soup

finished with coconut milk and coriander oil

#### Seared Cornish Scallops

with cauliflower puree, black pudding, crispy Woburn bacon and micro herb salad

#### Pressing Confit of Chicken & Pistachio

with macerated fruits, soft herb emulsion and pea shoot salad

#### ✓ Twice Baked Goats Cheese Souffle

with roasted pear and caramelised walnuts



#### Limoncello Sorbet



### Mains

#### Chargrilled Côte de Boeuf (to share)

served with triple cooked chips, air dried plum tomatoes, grilled mushrooms, watercress and herb butter

#### Pan Fried Fillet of Halibut

with saffron creamed potatoes, buttered baby spinach, fresh mussels and a herb and tomato velouté

#### Roasted Cannon of Lamb

with shallot puree, roasted shallots, rosti potato, battered heritage carrots and salsa verdi

#### ✓ Vegetarian Platter:

**Carrot & Fennel Bhajis** with mango and chilli salsa ♥ **Wild Mushroom & Leek Crumble**

with brioche crust ♥ **Grilled Halloumi** with roasted vegetables and rocket pesto



### Desserts

#### Assiette of Desserts (to share)

**White Chocolate & Raspberry Profiteroles** with praline dust  
**Passion Fruit Panna Cotta** with coconut sorbet and pineapple crisp  
**French Toast with Maple Roasted Plums** and vanilla macarphone

or

#### 'The Birch' Cheese Board (to share)

a selection of artisan made cheese, served with celery and apple salad, grape chutney, homemade fruit bread, almond biscuits and crackers



**Fresh Ground Coffee with Raspberry & Champagne White Chocolate Truffles**



£65 per person

#### ✓ - Suitable for vegetarians

Before ordering, please notify your server of any food or drink allergies/intolerances

A 10% gratuity will be added to your total bill which is distributed equally to all staff on duty