# Easter Sunday 1st April 2018

THE BIRCH AT WOBURN Shutten 01525 290295 www.birchwoburn.com

## **Starters**

## V Cream of Sweetcorn Soup

served with sweetcorn and shallot fritters and herb oil

### Warm Chicken Salad

sautéed chicken strips, with pan seared raspberries, mixed baby leaves, tarragon croutons and balsamic dressing

#### Pinney's Smoked Salmon

with potato crumpet and citrus chutney, garnished with a cucumber salsa and mixed baby leaf salad

## Ham Hock & Rabbit Terrine

with watercress salad and a wholegrain mustard and hazelnut dressing

## **V**Asparagus Pastry

green asparagus spears and puff pastry topped with a poached free range egg, finished with hollandaise sauce and micro lemon balm

# Mains

Roast Sirloin of Beef with horseradish crème fraîche Roast Leg of Lamb studded with rosemary and garlic

Roast Loin of Bedfordshire Pork with Bramley apple compote and crackling

### **Roast Honey Glazed Gammon**

All the above roasts are served with crisp roast potatoes, buttered seasonal vegetables, herb crushed carrots, Yorkshire pudding and roasting juice gravy

## Pan Fried Free Range Chicken Breast

with fondant potato, buttered baby corn, French beans and smoked bacon jus

## **Seared Fillet of Sea Bass**

with crushed new potatoes, wilted spinach and a brown shrimp and tomato salsa

## **V** Vegetarian Platter:

Creamy Vegetable Pie served in an individual pie dish with star anise and a puff pastry top Herb & Polenta Crusted Halloumi with a chilli and lime aoili Chargrilled Aubergines, Courgettes & Bell Peppers with pistachios, parsley and pesto

## Desserts

**Brioche Bread & Butter Pudding** with lemon mascarpone and roast Marsala figs

Bitter Chocolate Tart with coconut coated marshmallow and orange sorbet

**Raspberry & Cream Eton Mess** with raspberry meringue, shortbread crumb and white chocolate sauce

**Elderflower & Strawberry Jelly** with poached apple, drunken strawberries and clotted cream

**The Birch Cheese Board** 3 artisan cheeses, celery, grapes, apple and a selection of crackers

A selection of premium ice creams & sorbets are also available

## **£29.95 per person**

£13.95 per child

V - 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 between all staff on duty.