

# Easter Sunday

1st April 2018

THE BIRCH  
AT WOBURN

01525 290295

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



## Starters

### ✓ 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

### ✓ 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

### ✓ 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 aioli

**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**

✓ - 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.