

FOOD  
WINE &  
SOLOG

THE BIRCH AT WOBURN  
WED. 14TH NOVEMBER 2018

## Menu

### Chef's Selection of Canapés & Glass of Prosecco

#### Charcuterie Platter

continental meats, grilled marinated vegetables, freshly baked focaccia bread, parmesan and rocket salad with balsamic glaze

#### Pan Roasted Cannon of Lamb

with lemon, thyme and sweet potato rosti, roast beetroot, shallot puree, wild mushrooms and spinach fricassee and Merlot jus

*or*

#### Chargrilled Swordfish Loin Steak

with roasted chorizo, crushed baby potatoes with parsley, tenderstem broccoli and Chef's brown shrimp salsa

#### Symphony of Desserts

Raspberry Mousse with coconut coated marshmallow  
Glazed Lemon Meringue Tart and citrus posset  
Belgian Chocolate Brownie with Cointreau praline

£45 per person

**Filter Coffee available at £2 supplement**

Please notify The Birch (at time of booking) of any dietary allergies/intolerances or should you require a vegetarian option

A 10% service charge will be added to your total bill and distributed between all staff working on the night