

SUNDAY 17TH JUNE 2018

THE BIRCH

01525 290295 www.birchwoburn.com Starters

finished with a balsamic reduction

Gruyere & Cheddar Double Baked Soufflé

with a garnish of smoked bacon, pink lady apple and cress salad

Game Terrine

with soda bread croûtes and a spiced plum, pickled walnuts and pea shoot salad

Seafood Salad

with baby squid, baby shrimp, avocado, curly endive and limoncello dressing

V Marinated Mediterranean Vegetables

with herbs, sun blushed tomato pesto and focaccia bread

Shredded Confit Duck Leg

with julienne vegetables, 5 spice and hoisin dressing

Mains

Roast Sirloin of Beef with thyme crust and horseradish crème fraîche
Roast Leg of Lamb with rosemary and confit garlic
Roast Loin of Pork with crackling and vanilla apple compote

All the above roasts are served with roast potatoes, steamed green market vegetables, herb crushed carrots with brown butter, Yorkshire pudding and red wine gravy

Steak & Ale Pie

in an individual pie dish with a puff pastry top served with roast potatoes, herb crushed carrots and steamed green market vegetables

Pan Fried Free Range Chicken Breast

stuffed with brie and wrapped in Parma ham served with thyme and garlic gratin potatoes, Chantenay carrots, steamed sugar snaps, shallot puree and madeira jus

Baked Salmon Fillet

with a warm potato, spring onion and fennel salad and lime and tarragon velouté

V Vegetable Platter

Butternut Squash, Spinach & Sage Gnocchi Asparagus Arancini with Saffron Mayonnaise Heirloom Tomato, Frisse & Pesto Salad



Apple & Blackberry Crumble with a choice of custard, cream or ice cream
Glazed Lemon Meringue Tart with citrus posset and raspberry sorbet
Warm Dark Chocolate Cake with clotted cream and strawberry salsa
Vanilla Crème Brûlée with hazelnut praline biscotti, orange posset and candied orange
White Chocolate & Raspberry Cheesecake with iced summer berries and hot chocolate sauce
Cheese Board 3 artisan cheeses, celery and apple salad, homemade chutney,

homemade fruit bread, almond biscuits and 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.