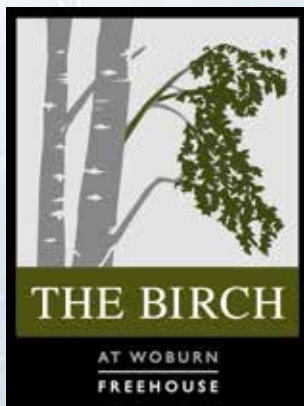




FESTIVE MENUS



CHRISTMAS & NEW YEAR'S EVE

2018



CONTACT US



The Birch

20 Newport Road, Woburn, Bedfordshire, MK17 9HX

Telephone: 01525 290295 Fax: 01525 290899

www.birchwoburn.com

Christmas Season Menu available

Monday - Saturday (lunchtime and evening)

from Friday 30th November - Monday 24th December 2018

Our standard Sunday Lunch menu available on Sundays

Closed on Christmas Day, Boxing Day & New Year's Day.

Gift vouchers are available - please ask for details.

**Mark and the team look forward to making your
Christmas meal an enjoyable occasion!**



STARTERS

✓ **Roast Parsnip Soup** *gf*

finished with toasted chestnuts and mild chilli syrup

Smoked Salmon & Trout

Pâté *gf*

served with celeriac remoulade, caper berries, baby leaves and granary bread

✓ **Goat's Cheese & Baby Onion Tart Tatin**

with caramelised pecans, fresh rocket leaves and balsamic glaze

Pork, Chorizo & Parma Ham Terrine *gf df*

with yellow pepper ketchup, filo biscuits, pistachio and apple crumbs

Thyme Infused Beef Croquette

with Sauvignon Blanc and Stilton sauce and chiffonade of crispy leeks

Chicken Liver & Smoked Bacon Parfait *gf*

with red onion, apricot and star anise chutney and sourdough croutes

✓ **Breaded Halloumi Sticks**

with rich tomato chutney and a basil and rocket salad

Melon, Mango, Mozzarella & Serrano Ham Salad *gf*

with baby leaves and a sesame tuile

✓ **Chestnut Mushroom, Roast Walnut & Spinach Arancini** *gf df*

with crispy kale and basil

Griddled Crevettes *gf df*

(£2.50 supplement)

3 whole crevettes marinated in chilli, garlic and brandy butter, served with a roasted shallot and rocket salad and tomato dressing

**Please choose from our
Christmas Season Menu**

LUNCH

2 COURSES 3 COURSES
£20.95 £26.95

PRICE PER PERSON

DINNER

3 COURSES
£29.95

PRICE PER PERSON



MAINS

Roast Turkey *gf df*

with traditional trimmings, served with honey glazed parsnips, roast potatoes, carrot and sage crush, steamed vegetables and turkey gravy

Chicken, White Wine & Honey Roast Ham Pie

in an individual pie dish topped with a puff pastry lid, served with green vegetables and crisp roast potatoes

Slow Cooked Rump of Beef Provençal *gf df*

with herb creamed potatoes, buttered curly kale, chantenay carrots and Pinot Noir jus

Pan Roasted Hake *gf df*

with lemon and parsley crust, served with saffron fondant potatoes, butternut squash puree, braised leek and a baby prawn salsa

✓ **'The Birch' Nut Roast** *gf df*

with sweet potato fries, carrot and sage crush, steamed market vegetables and vegetarian gravy

Rosemary Braised Lamb Shank *gf df*

with sweet potato mash, buttered green beans and a redcurrant jus

✓ **Thai Butternut Squash Red Curry Risotto** *gf df*

with toasted coriander seeds and micro Thai basil

Crispy Skinned Sea Bass Fillet *gf df*

with confit onion parmentier potatoes, buttered tenderstem broccoli, sautéed cherry tomatoes and a lobster bisque

✓ **Roasted Winter Vegetable Filo Pastry Parcel** *df*

with roast potatoes, buttered greens and vegetarian gravy

Chargrilled 7oz Woburn Sirloin Steak *gf df*

(£6 Supplement)

with hand cut chunky chips, baked flat mushroom, air-dried tomatoes, fresh watercress and a red wine and three peppercorn jus

✓ = vegetarian *gf* = this dish can be adapted to Gluten Free *df* = this dish can be adapted to Dairy Free

If you require these dishes to be adapted to either Dairy or Gluten Free please ensure you inform us in advance. Please notify us with your pre-order any food or drink allergies / intolerances.

A 10% gratuity will be added to your total bill and equally distributed to all staff on duty.
A deposit of £10 per person will be required to confirm your reservation.

Menu choice to be booked in advance.



DESSERTS

Traditional Christmas Pudding ^{gf}

(✓suitable for vegetarians)
with brandy crème anglaise

Milk Chocolate & Orange Liqueur Mousse

with shredded crêpe

Apple & Walnut Crumble

with cinnamon ice cream

Vanilla Cheesecake

with mandarin puree and passion fruit jelly

Christmas Eton Mess ^{gf df}

with poached pear, spiced roast pumpkin puree, meringue, cream and mulled wine syrup

Lime & Ginger Tart

with blood orange sorbet and crystallised lemon zest

Chocolate & Hazelnut Brownie

with praline shards and crème caramel ice cream

Artisan Cheese Board ^{gf}

(£1 supplement)

a selection of 3 British artisan cheeses, served with celery salad, fresh fruit, grape compote, crackers and almond toasts

Selection of quality ice creams and sorbets available upon request

✓ - Please note: gelatin maybe used in some of our desserts and ice creams, please ask a member of our team for suitable vegetarian dessert options

Filter Coffee with a Chocolate £2.50

Speciality tea and coffee available upon request for an additional £1 supplement (excludes liqueur coffee)