



01525 290295 www.birchwoburn.com

Janlons

Roast Plum Tomato & Red Pepper Soup (v) with basil oil, fresh bread and herb butter

Slow Braised Ham Hock & Poached Egg

on an English muffin with hollandaise sauce, watercress and pickled red onion salad Creamed Goat's Cheese Tartlet (v) Waldorf and rocket salad

Heritage Tomato & Baby Mozzarella Salad (v) red pepper sauce and basil crisp

Smoked Mackerel Scotch Egg dill tartare sauce and dressed mixed leaves

Maine

Roast Hertfordshire Sirloin of Beef with horseradish crust Roast English Leg of Lamb rubbed with garlic and rosemary Roast Pork Loin with apple sauce

# 'The Birch' Nut Roast (v)

All roasts are served with Yorkshire pudding, crisp roast potatoes, honey glazed parsnips, carrot and sage crush, steamed market vegetables, and red wine gravy (vegetarian gravy with Nut Roast)

#### **Pan Fried Sea Trout**

on an asparagus risotto with rocket leaves, shallots and parmesan shavings

Confit Duck Leg chorizo and three bean casserole and parsley oil

#### **Vegetarian Platter** (v)

Babaganoush with homemade flat bread Stuffed Tomato with spring onion risotto and melted mozzarella Rocket Salad with cherry tomatoes, pomegranate and pine nuts

Desserts

Homemade Apple Pie (v) blueberry compote and custard or vanilla ice cream

Peanut Butter & Banana Upside Down Cake (v) with homemade custard or vanilla ice cream

Dark Chocolate & Coffee Pot (v) honeycomb shards, roasted pistachios and Chantilly cream

## **Caramel Biscuit Cheesecake (v)**

vanilla ice cream and white chocolate shards

### The Birch Cheese Board (v)

selection of artisan cheeses, onion chutney, apple, celery, grapes and crackers

A selection of premium ice creams & sorbets are also available

3 COURSES £30.95 PER PERSON - £14.95 PER PERSON

(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.