

The Birch presents
West End Night

Wednesday 2nd October 2019

Menu

Chef's Selection of Canapés & Glass of Prosecco



Rabbit & Venison Terrine

with sweet fig chutney and homemade pickled vegetables

or

Goat's Cheese, Red Pepper & Walnut Terrine (v)

with sweet fig chutney and homemade pickled vegetables

or

Potted Crab & Prawn

with herb croutes



Rolled Pork Belly

with roast root vegetables, sage creamy mashed potatoes and a sweet apple cider jus

or

Baked Halibut

with mixed seafood chowder and toasted sourdough

or

Pan Fried Fillet Steak

mushroom duxelles, truffle jus, shallot puree, baked salted Chantenay carrots and potato rosti



Assiette of Desserts (v)

Blueberry Panna Cotta • Caramelised Toffee Apple Cheesecake

• White Chocolate & Raspberry Mousse

£65 per person

Filter Coffee available at £2 supplement

Please notify your server of any dietary allergies/intolerances before you dine

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