



# FESTIVE MENUS



CHRISTMAS & NEW YEAR'S EVE

2019



CONTACT US



## **The Birch**

20 Newport Road, Woburn, Bedfordshire, MK17 9HX

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[www.birchwoburn.com](http://www.birchwoburn.com)

### **Christmas Season Menu available**

Monday - Saturday (lunchtime and evening)

from Friday 29th November - Tuesday 24th December 2019

**Our standard Sunday Lunch menu available on Sundays**

**Closed on Christmas, Boxing and New Year's Day.  
Gift vouchers are available - please ask for details.**

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



## STARTERS

✓ **Roast Butternut Squash Soup** *gf*  
finished with pumpkin seeds and spiced paprika oil

**Smoked Salmon & Mackerel Cheesecake** *gf*

with a wholegrain gluten free biscuit base, served with pickled vegetables, capers, shallot and cress salad

**Ham Hock Terrine** *gf df*

with homemade piccalilli, focaccia bread, dressed mixed leaves

✓ **Pan Fried Halloumi** *gf*

with roasted winter vegetables, plum tomato and basil sauce

**Confit Duck Ballotine** *gf*

with artichoke puree and garlic croutons

✓ **Goat's Cheese Mousse** *gf*

with rocket salad, confit beetroot and beetroot crisps

**Chicken & Chorizo Croquettes**

wild mushroom puree, thyme and parsley oil

✓ **Baked Field Mushroom** *gf*

topped with Mediterranean vegetables, Gouda cheese sauce and crispy leeks

✓ **Pumpkin, Parmesan & Toasted Hazelnut Risotto** *gf df*

**Griddled Crevettes** *gf df*

(£2.50 Supplement)

3 whole crevettes marinated in chilli, lime and lemongrass, served with fennel and baby leaf salad

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### Please choose from our Christmas Season Menu

#### LUNCH

2 COURSES

£21.95

3 COURSES

£27.95

PRICE PER PERSON

#### DINNER

3 COURSES

£30.95

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

### ✓ **'The Birch' Homemade Nut Roast** *gf*

with roast potatoes, carrot and sage crush, steamed vegetables and vegetarian gravy

### **Free Range Chicken, Smoked Bacon, Mushroom & White Wine Pie**

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

### **Confit Bedfordshire Pork Belly** *gf*

sage and apple puree, French beans, cider jus and crispy Parmentier potatoes

### ✓ **Spinach & Ricotta Strudel**

with red pepper ketchup, roast carrots and courgettes, rocket and spinach salad

### **Slow Cooked Lamb Shank** *gf df*

with salt baked carrots, steamed savoy cabbage, confit garlic creamed potatoes and rosemary jus

### **Braised Shin of Beef** *gf df*

with roasted shallots, beetroot, cherry tomatoes, truffle mash potatoes and red wine reduction

### **Pan Roasted Salmon Supreme** *gf*

with saffron fondant potatoes, tenderstem broccoli, charred lemon, prawn and parsley cream

### **Crispy Skinned Seabass Fillet** *gf*

dill crushed new potatoes, butter sauce, steamed market greens and toasted almonds

### **Chargrilled 7oz 28 Day Aged English Sirloin Steak** *gf df*

(£6 Supplement)

with hand cut chunky chips, baked flat mushroom, air-dried tomatoes, fresh watercress and peppercorn sauce

✓ = 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*

with brandy crème Anglaise

✓ **Spiced Plum, Blackberry & Apple Crumble** *gf*

with vanilla ice cream

✓ **Salted Caramel Pot** *gf*

with vanilla panna cotta and cinnamon spiced popcorn

✓ **Pecan & Cranberry Cake** *df*

spiced rum crème anglaise, rum and raisin ice cream

✓ **Raspberry & White Chocolate Cheesecake**

with a ginger biscuit base, served with a pink peppercorn and apricot compote and raspberry jelly

✓ **Dark Chocolate & Cappuccino Tart**

whipped double cream and milk chocolate shavings

✓ **Winter Eton Mess** *gf*

with pumpkin puree, port poached pears and crushed pistachio

✓ **Artisan Cheese Board** *gf*

(£1 Supplement)

a selection of 3 British Artisan cheeses, served with celery, red onion chutney, grapes, crackers and almond bread

**Selection of quality ice creams & sorbets available upon request** *gf df*

✓ Please note: gelatin may be used in some of our ice creams, please ask a member of our team for suitable vegetarian options

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**Filter Coffee £2.50**

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

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