

Valentine's Day

Friday 14th February 2020



THE BIRCH
WOBURN

01525 290295
www.birchwoburn.com



Glass of Prosecco & Chef's Canapés



Celeriac & Artichoke Soup (v)

with coconut and chilli oil

Marinated Red Mullet

okra, fennel, orange and celery salad and minted pea purée

Pan Fried Pigeon Breast

bacon popcorn, butternut squash purée and a redcurrant and passion fruit dressing

Rosemary & Garlic Baked Whole Camembert (to share) (v)

toasted ciabatta bread and plum chutney



Blood Orange Sorbet (v)



Beef Wellington (to share)

parsley and root vegetable purée, mini potato fondants, baby carrots, sautéed green beans and rosemary jus

Seafood Platter (to share)

- ♥ Garlic & Herb Langoustines ♥ Chilli & Coriander King Prawns
- ♥ Clams Marinière ♥ Honey Roast Salmon ♥ Crab Pâté with Croustilles
- ♥ Lime Mayonnaise Dip ♥ Potato Mousse with Salmon Roe

Valentine Lamb Loin

roast shallots, wild mushrooms, potatoes à la Boulangère, buttered kale and lamb jus

Vegetarian Platter (v)

- ♥ Vegetable Kedgeree with Broccoli & Coriander
- ♥ Beetroot, Lentils, Squash & Paneer Spring Rolls
- ♥ Chargrilled Radicchio Salad with Blood Orange Dressing



Assiette of Dessert (to share) (v)

3 delectable desserts on 1 plate with 2 spoons!

- ♥ **Passion Fruit & White Chocolate Cheesecake** with fresh orange sorbet

- ♥ **Raspberry & Chocolate Rose Delice**

- ♥ **Panna Cotta** with damson and lavender Viennese shortbread

or

Artisan Cheese Board (to share) (v)

a selection of artisan made cheese, served with homemade chutney, celery, grapes, cheese biscuits and crackers



Coffee & Homemade Petit Fours

£69.95

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 to all staff on duty