

DAY

SUNDAY 22ND MARCH 2020

THE BIRCH WOBURN



01525 290295 www.birchwoburn.com

Starters

Spicy Carrot & Lentil Soup (v) with parsley and Greek yoghurt

Smoked Haddock Brandade asparagus, burnt vinaigrette, bread crisps and radish salad

Baked Goat's Cheese (v) charred tenderstem broccoli, honey and quince jelly, roasted hazelnuts and pear salad

Pheasant & Smoked Bacon Terrine confit baby onions, blackberry and ale chutney, chicory and orange salad

Pan Fried Pigeon Breast butternut squash puree, redcurrant jus, wilted spinach and pine nuts

Mains

Roast Hertfordshire Sirloin of Beef with horseradish crust

Roast English Leg of Lamb rubbed with garlic and rosemary

Roast Turkey Crown

'The Birch' Nut Roast (v)

All roasts are served with Yorkshire pudding, crisp roast potatoes, honey roast parsnips, steamed market vegetables, cauliflower cheese, herb crushed carrots with brown butter and a red wine gravy (vegetarian gravy with Nut Roast)

Pan Fried Salmon

bacon braised green beans, creamy mashed potatoes with parsley and a lemon butter sauce

Broad Bean, Pea & Sweetcorn Risotto (v)

Brie, Mushroom & Spinach Stuffed Chicken Breast tomato and basil sauce, grilled asparagus and citrus sauteed potato with bacon

Desserts

Summer Pudding (v) with clotted cream

White Chocolate & Lavender Panna Cotta (v)

Steamed Lemon Sponge (v) with either homemade custard or dairy-free ice cream

Dark Chocolate Coated Banana Parfait (v) with hazelnut praline and caramel sauce

Artisan Cheese Board (v) 3 artisan cheeses, homemade chutney, celery, grapes, cheese biscuits and crackers

A selection of premium ice creams & sorbets are also available

3 courses £30.95 per person - £14.95 per child

(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.