



FESTIVE MENUS



CHRISTMAS & NEW YEAR'S EVE

2020



CONTACT US



The Birch

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www.birchwoburn.com

Christmas Season Menu available

Wednesday - Saturday (lunchtime and evening)

from Friday 27th November - Thursday 24th December 2020

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

✓ **Creamy Celeriac, Carrot & Thyme Soup** *gf*

finished with parsley oil

Smoked Trout & Smoked Mackerel Pâté *gf*

pickled cucumber and dill, beetroot and potato salad and toasted bread

✓ **Pan Fried Halloumi** *gf*

orange, carrot and rocket salad with honey mustard dressing

Smoked Paprika Deep Fried Calamari *gf*

lime mayonnaise, black olives, shallots and watercress salad

✓ **Roast Butternut Squash & Sage Risotto** *gf df*

toasted pumpkin seeds and parmesan crisp

Duck & Chicken Liver Parfait *gf*

plum chutney, toasted brioche and dressed mixed leaves

✓ **Sweet Potato & Goat's Cheese Tart**

rocket and pine nut salad with balsamic dressing

Griddled Crevettes *gf df*

(£2.50 Supplement)

3 whole crevettes marinated in garlic, chilli and coriander, served with mango, celery and tomato salad

Please choose from our Christmas Season Menu

LUNCH

2 COURSES

£22.95

3 COURSES

£28.95

PRICE PER PERSON

DINNER

3 COURSES

£31.95

PRICE PER PERSON

* Festive childrens' menu available for 10yrs and under. Please visit our website for more details.



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 df*

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

Braised Ham Hock, Chicken & Leek Pie

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

Confit Duck Leg *gf df*

minted peas with smoked bacon, braised baby gem, parmentier potatoes and port wine jus

Slow Braised Lamb Shoulder *gf*

rosemary mash potatoes, sautéed green beans and lamb jus

Pan Roasted Salmon Supreme *gf*

pea and basil velouté, buttered kale, crispy chorizo crumb, caper and dill potato cake

Herb & Cranberry Stuffed Pork Tenderloin

spiced apple puree, tenderstem broccoli, creamy mash potatoes and honey mustard

Crispy Skinned Sea Bass Fillet *gf*

sautéed new potatoes with lemon and rosemary, buttered green beans and baby prawn beurre blanc sauce

Chargrilled 7oz Ribeye Steak *gf df*

(£5 Supplement)

with hand cut chunky chips, marinated flat mushroom, air-dried tomato, 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.

An optional 10% gratuity will be added to your bill and distributed to all staff on duty.

Menu choice to be booked in advance.



DESSERTS

✓ **Traditional Christmas Pudding** *gf*

with brandy crème Anglaise

✓ **Apple Pie** *gf*

with cinnamon spiced custard or vanilla ice cream

✓ **Dark Chocolate & Vanilla Yule Log** *gf*

white chocolate sauce, cherry compote and caramelised white chocolate

✓ **Vanilla Panna Cotta**

crushed honeycomb, salted caramel sauce and banana ice cream

✓ **Vegan Peach Cobbler**

apricot puree and vegan vanilla ice cream

✓ **Peach, Orange & Chocolate Trifle**

milk chocolate custard

✓ **Artisan Cheese Board** *gf*

(£1 Supplement)

a selection of 3 British Artisan cheeses, served with celery, plum chutney, apple, grapes, crackers and sourdough 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

Lavazza Filter Coffee £2.50

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