

THE BIRCH WOBURN

01525 290295 www.birchwoburn.com

Glass of Prosecco & Chef's Canapés



Roast Beetroot & Ginger Soup (v)

with crispy chick peas and goat's cheese mousse

Pan Fried Scallops

homemade tomato chutney, roasted peppers, asparagus, fennel and star anise purée

Pan Fried Beef Strips

foie gras, parsley purée, parmentier potatoes and Madeira jus

Rosemary & Garlic Baked Whole Camembert (to share) (v) toasted herb ciabatta and fig chutney

Pink Champagne & Raspberry Sorbet (v)



Cote de Boeuf (to share)

cheddar and shallots dauphinoise potato, sautéed tender stem broccoli with almonds and wild mushroom sauce

Halibut Fillet

roast cherry tomatoes on the vine, sautéed mange tout, creamy potatoes, seafood and herb sauce

Pan Fried Duck Breast

rosemary potato rosti, celeriac purée, braised chicory, sautéed green beans and passion fruit jus

Vegetarian Platter (v)

- ♥ Goat's Cheese, Fig, Olive & Cáper Tart
- Avocado, Asparagus & Roast Cherry Tomato Salad with Lemon Oil Dressing
 Polenta with Marinated Roasted Red Peppers & Courgettes, Green Bean,
 Soy Beans & Red Pepper Ketchup



Assiette of Desserts (to share) (v)

3 delectable desserts on 1 plate with 2 spoons!

- ♥Mango & Passion Fruit Pavlova
- **▼ Dark Chocolate Cup Filled with White Chocolate Mousse ▼ Honey Panna Cotta**

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