

★
FESTIVE MENUS
Christmas



CHRISTMAS & NEW YEAR'S EVE

2023



STARTERS

CURRY SPICED BUTTERNUT SQUASH SOUP V VEA GFA DFA

warm bread, herb butter

PUFFED PORK CRACKLING

GF

sticky soy and ginger sauce

BLACKENED HAM HOCK TERRINE

pickled seasonal vegetables, walnut crumb, apple and
vanilla puree

MUSHROOM & STILTON BRUSCHETTA V

rocket leaves, toasted walnuts, madeira reduction

PAN FRIED CREVETTES

GF (£3 SUPPLEMENT)

3 whole crevettes in a garlic, lemon and parsley
marinade, served with tomato and rocket salad

DUCK LIVER PARFAIT GFA

toasted brioche croute, red onion jam, curly endive,
herb oil

CHORIZO & CHEDDAR CROQUETTE

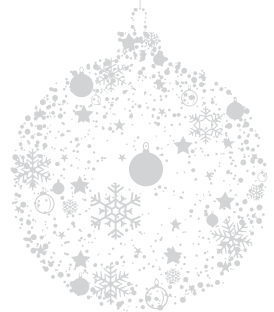
rocket leaves, paprika aioli

COURGETTE & MINT RISOTTO V VEA GF DFA

crispy kale, toasted pine nuts, parmesan shard

CRAB CAKE GF

mooli ribbons, curly endive, dill oil



PLEASE CHOOSE FROM OUR
CHRISTMAS SEASON MENU

LUNCH

2 COURSES

£28.95

3 COURSES

£36.95

PRICE PER PERSON

DINNER

3 COURSES

£36.95

PRICE PER PERSON

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



MAINS

ROAST TURKEY GFA

roast potatoes, steamed seasonal vegetables, honey glazed parsnips, pig in blanket, buttered Chantenay carrots, turkey jus

THE BIRCH NUT ROAST V GF

roast potatoes, honey glazed parsnips, buttered Chantenay carrots, vegetarian gravy

BRAISED LAMB SHOULDER GF

wild mushrooms, parsnip puree, creamy mash, rosemary jus

CRISPY SKINNED SEABASS GF

crushed new potatoes, Vichy carrots, lime salsa verde

COURGETTE & MINT RISOTTO V VEA GF DFA

crispy kale, toasted pine nuts, parmesan shard

DUO OF PORK GF

pork loin and pork croquette, creamy mash, sautéed green beans, spiced plum puree, cider jus

SOY GLAZED COD CHEEK

sautéed new potatoes, charred baby gem, parsnip crisps, lemon butter sauce

PAN FRIED CHICKEN SUPREME GF

crushed new potatoes, tenderstem broccoli, chorizo and leek sauce

CHARGRILLED 7OZ SIRLOIN GFA

(£5 SUPPLEMENT)

hand cut chips, flat mushroom, herb crusted tomato, watercress, peppercorn sauce

6OZ LAMB RUMP

(£3 SUPPLEMENT)

creamy mash, sautéed green beans, braised red cabbage, lamb jus

LENTIL SHEPHERD'S PIE

V VE GF DF

market green vegetables, vegan jus



v = vegetarian ve = vegan

gf/df = this dish is Gluten Free/ Dairy Free vea/gfa/dfa = this dish can be adapted to Vegan/ Gluten Free/ Dairy Free

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 choices to be submitted in advance.



DESSERTS

CHRISTMAS PUDDING V VEA GFA DFA

brandy crème anglaise

APPLE & BLACKBERRY CRUMBLE V VEA DFA

cranberry compote, served with ice cream or custard

RASPBERRY & WHITE CHOCOLATE PANNA COTTA

honey roasted plum

BLACK CHERRY & CHOCOLATE BROWNIE V

salted caramel ice cream

SPICED PUMPKIN FOOL V

stem ginger shortbread

ARTISAN CHEESE BOARD V GFA

(£3 SUPPLEMENT)

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

SELECTION OF ICE CREAMS & SORBETS AVAILABLE UPON REQUEST

VEA GFA DFA

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

FILTER COFFEE £2.90

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



CONTACT US



THE BIRCH

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CHRISTMAS SEASON MENU AVAILABLE LUNCHTIMES AND EVENINGS
(EXCLUDING SUNDAYS WITH THE EXCEPTION OF CHRISTMAS EVE)
FROM THURSDAY 30TH NOVEMBER - SUNDAY 24TH DECEMBER 2023
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