

FESTIVE MENUS

Christmas



THE BIRCH

AT WOBURN
FREEHOUSE

CHRISTMAS & NEW YEAR'S EVE

2024



STARTERS

BEETROOT & APPLE SOUP

V VEA GFA DFA

finished with sour cream, served with warm bread,
herb butter

SMOKED SALMON & MACKEREL CHEESECAKE

pickled vegetable salad

MELON, MANGO & PARMA HAM GF

mozzarella salad

BACON, SHALLOT & SAGE STUFFED FIELD MUSHROOM DF

garlic and rocket aioli

CHICKEN & HAM HOCK TERRINE GFA DFA

burnt cauliflower puree, croûtes

GOAT'S CHEESE & CRANBERRY FILO TARTLET V

roasted hazelnuts, balsamic glaze

SWEETCORN FRITTERS

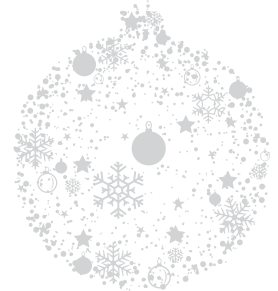
V VE GF DF

mango mole sauce

LIME & CHILLI MARINATED CREVETTES GF DFA

(£3 SUPPLEMENT)

tomato and mango salsa, mixed leaves



PLEASE CHOOSE FROM OUR
CHRISTMAS SEASON MENU

LUNCH

2 COURSES

3 COURSES

£32.95

£39.95

PRICE PER PERSON

DINNER

3 COURSES

£39.95

PRICE PER PERSON

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



MAINS

TRADITIONAL ROAST TURKEY GFA DFA

cranberry and apricot stuffing, roast potatoes,
pig in a blanket, carrot crush, honey glazed parsnips,
steamed vegetables, turkey gravy

NUT ROAST V VEA DFA

roast potatoes, carrot crush, honey glazed parsnips,
steamed vegetables, vegetarian gravy

PAN FRIED SEA BASS FILLET GF DFA

sautéed potatoes, tenderstem broccoli, prawn and
siracha butter sauce

(ADD A 2ND FILLET £7 SUPPLEMENT)

PAN ROASTED SALMON WITH PARMESAN & HERB CRUST

parmentier potatoes, French beans, white wine and
saffron sauce

ROAST CHICKEN SUPREME

GF DFA

sage and onion mashed potatoes, roasted root
vegetables, port jus

STEAK & ALE PIE

served in an individual pie dish with puff pastry lid,
steamed green vegetables, roast potatoes

WILD MUSHROOM & SPINACH RISOTTO V VE GF DF

topped with sun-blushed tomatoes and pinenuts

100Z SIRLOIN STEAK GF

(£10 SUPPLEMENT)

chunky chips, roast vine cherry tomatoes, flat
mushroom, rocket salad, peppercorn sauce



CHRISTMAS EVE LUNCH

3 COURSES

£39.95

PRICE PER PERSON

v = vegetarian va = vegetarian adaptable

ve = vegan vea = vegan adaptable

gf/df = gluten free/ dairy free

gf/dfa = gluten free/ dairy free adaptable

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 GFA DFA

brandy crème anglaise

APPLE & MIXED BERRY CRUMBLE V VEA GFA DFA

homemade custard

CHOCOLATE ORANGE MOUSSE

chestnut puree, Biscoff crumb

WHITE CHOCOLATE & BAILEYS CHEESECAKE V

salted caramel ice cream

PORT & RED WINE POACHED PEAR V VE GF DF

fig and walnut vegan ice cream, almond brittle

ARTISAN CHEESE BOARD V GFA

(£3 SUPPLEMENT)

a selection of artisan made cheese, served with sweet pickled shallots
celery, grapes, honey, cheese biscuits and fruit loaf

SELECTION OF ICE CREAMS & SORBETS

VA VEA GFA DFA

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

20 Newport Road, Woburn, Bedfordshire, MK17 9HX

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www.birchwoburn.com

CHRISTMAS SEASON MENU AVAILABLE LUNCHTIMES AND EVENINGS
FROM THURSDAY 28TH NOVEMBER - TUESDAY 24TH DECEMBER 2024
(EXCLUDING SUNDAYS WHEN OUR STANDARD
SUNDAY LUNCH MENU IS AVAILABLE).

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.