



# NEW YEAR'S EVE LUNCH

## GLASS OF PROSECCO ON ARRIVAL

### STARTERS

**RED LENTIL, CHICKPEA  
& CHILLI SOUP** V VEA GFA DFA  
freshly baked warm bread, herb butter

**SMOKED MACKEREL & SMOKED  
SALMON CHEESECAKE**  
pickled vegetable salad

**HAM HOCK CROQUETTE**  
piccalilli

**BETROOT CARPACCIO** V VE GF DF  
vegan feta, mixed leaf salad, pesto dressing

**PARMA HAM, MELON &  
MOZZARELLA BRUSCHETTA** GFA  
raspberry balsamic dressing

**COURGETTE, CARROT  
& ONION BHAJIS** V VE GF DF  
mango chutney

### MAINS

**CONFIT DUCK LEG** GF  
dauphinoise potato, cavolo nero, black cherry jus

**PULLED LAMB SHOULDER** GF DFA  
creamy mash potatoes, roast root vegetables,  
port and red current jus

**ROAST HAKE** DFA  
topped with pancetta and dijon mustard crumb,  
hasselback potatoes, sautéed green beans

**SLOW COOKED ROLLED  
PORK BELLY** GF DFA  
herb stuffing, creamy mashed potatoes,  
tenderstem broccoli, apricot jus

**TERIYAKI SALMON FILLET** DFA  
stir fried vegetables, noodles, pak choi

**COCONUT, CASHEW & BUTTERNUT  
SQUASH CURRY** V VEA GFA DF  
jasmine rice, popadom

### DESSERTS

**AMARETTI BISCUIT  
CHOCOLATE TORTE** V  
amaretto whipped cream

**STRAWBERRY TRIFLE POT** V GF  
champagne jelly

**CARAMELISED BANANA  
MONEY BAGS** V GFA  
filo pastry parcels, chocolate ganache, toffee sauce

**RASPBERRY & PISTACHIO  
BAKEWELL TART** V  
clotted cream ice cream

**ARTISAN CHEESE BOARD** V GFA  
a selection of artisan made cheese, served with  
sweet pickled shallots, celery, grapes, honey, cheese  
biscuits, fruit loaf

**SELECTION OF ICE CREAM  
AND SORBET**  
VA VEA GFA DFA

Please ask a member of our team for  
suitable vegetarian/vegan options

If you require a vegan dessert,  
please contact The Birch direct.

3 COURSES **£58.00** PRICE PER PERSON

Please notify us of any food or drink allergies/ intolerances with your pre-order.  
An optional 10% gratuity will be added to your bill and distributed to all staff on duty.  
MENU CHOICES MUST BE SUBMITTED IN ADVANCE.