

★
FESTIVE MENUS

Christmas



THE BIRCH

AT WOBURN
FREEHOUSE

CHRISTMAS & NEW YEAR'S EVE

2025



STARTERS

SWEET POTATO & BUTTERNUT SQUASH SOUP

V VE GFA DFA

toasted pumpkin seeds, warm bread, herb butter

CARAMELISED ONION SAUSAGE ROLLS

burnt apple purée

PRAWN & CRAYFISH COCKTAIL

GFA DFA

brown bread and butter

VEGAN FETA, CASHEW NUT, ORANGE & CARROT SALAD

V VE GF DF

course grain mustard dressing

SUNDRIED TOMATO HUMMUS

V VEA GFA DFA

croutes, pickled beetroot, rocket salad

CHICKEN & DUCK LIVER PARFAIT

GFA

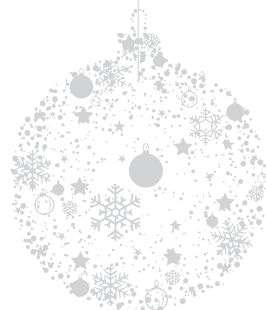
black grape and port chutney, toasted brioche

GARLIC & HERB BUTTER WHOLE CREVETTES

GF DFA

(£3 SUPPLEMENT)

mixed leaf salad



PLEASE CHOOSE FROM OUR
CHRISTMAS SEASON MENU

LUNCH

2 COURSES

£35

3 COURSES

£42

PRICE PER PERSON

DINNER

3 COURSES

£42

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 GF DFA

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

CHICKEN, BACON & LEEK PIE

roast potatoes, steamed seasonal greens

PAN FRIED SEA BASS FILLET GF DFA

sautéed new potatoes, tenderstem broccoli, prawn,
caper and flaked almond brown butter
(ADD A 2ND FILLET £8 SUPPLEMENT)

CHARGRILLED AUBERGINE, TOMATO & MIXED BEAN CASSOULET V VE DF

topped with rocket and shallot salad

CHARGRILLED PORK LOIN CHOP GF DFA

creamy mashed potatoes, sautéed green beans,
apple cider sauce, pear purée

PAN ROASTED SALMON FILLET GF

herb crushed new potatoes, cavolo nero,
horseradish and dill cream sauce

100Z RUMP STEAK GF DFA (£10 SUPPLEMENT)

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



CHRISTMAS EVE LUNCH & DINNER

3 COURSES

£42

PRICE PER PERSON

v = vegetarian va = vegetarian adaptable

ve = vegan vea = vegan adaptable

gf/df = gluten free/ dairy free

gfa/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 V VEA GFA DFA

brandy crème anglaise

BOOZY BERRY CRUMBLE V VEA GF DFA

oat crumble, homemade custard

GINGERBREAD CHOCOLATE BROWNIE V

vanilla ice cream

MISO CARAMEL & FIG TART V

pistachio biscotti

SYRUP POACHED ORCHARD FRUITS V VE DF

vegan vanilla ice cream

ARTISAN CHEESE BOARD V GFA

(£3 SUPPLEMENT)

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

SELECTION OF ICE CREAMS & SORBETS

VA VEA GFA DFA

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

FILTER COFFEE £3.40

Speciality tea and coffee available upon request - please see drinks menu for individual prices



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 27TH NOVEMBER - WEDNESDAY 24TH DECEMBER 2025
(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.

