



NEW YEAR'S EVE DINNER

Prosecco & Canapés

✓ **Duo of Vegetable Soups**

Roasted red pepper and lentil with white balsamic
Roasted butternut squash and shallot,
topped with mascarpone cheese, parsley and croutons

or

Pan Fried Halloumi Cheese

with roast artichokes, chargrilled courgettes,
Parma ham crisp, black olives and a pomegranate dressing

Chinese Style King Prawn and Chicken Salad

served with julienne vegetables, roasted peanuts,
pink grapefruit and red chilli nam Jim

Terrine of Salmon

salmon poached in white wine, served with lemon crème
fraiche, crisp tortilla, salmon caviar and caper dressing

Spiced Pear Granita

with warm mulled wine

Medallions of Woburn Venison

on cider braised red cabbage, served with golden raisin
puree, confit potato and a port and juniper syrup

or

Roast Corn-fed Chicken Supreme

served with roasted root vegetables and pearl barley risotto,
finished with champagne butter sauce and parmesan cheese

or

✓ **Home made Saffron Tagliatelle**

with forest mushrooms, truffle cream sauce
and tempura vegetables

Glazed Vanilla Custard and Clementine Tart

with chocolate ice cream and Cointreau sauce

or

The Birch 'Alaska'

spiced fruit biscuit, hazelnuts, poached berries
and vanilla ice cream, finished with glazed Italian meringue

Chef's Cheese Table

served from the marble a selection of Artesian cheeses,
fresh fruits, pickles and chutneys, crackers and toasted
breads

Fresh Ground Coffee served with Petit Fours

£75.00

Price per person inclusive of VAT

A 10% gratuity will be added to your total bill and
equally distributed to all staff on duty.

To confirm and secure your reservation a deposit of £30 per person
will be required.

Menu choice to be booked in advance.

We will cater for any dietary or vegetarian requests

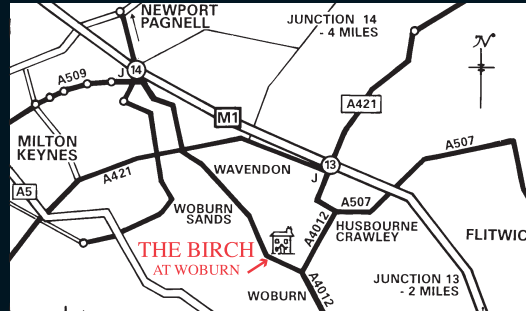
How to find us

The Birch

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Telephone: 01525 290295 Fax: 01525 290899

www.birchwoburn.com

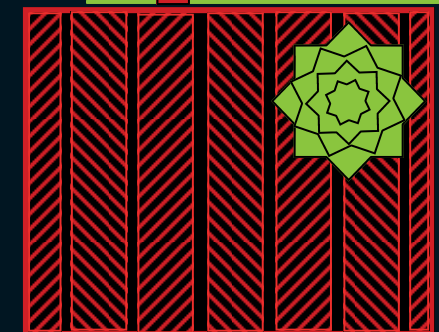
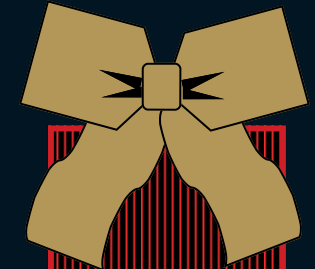


Gift Vouchers are available.
Please ask for details.



Mark and the Team
are here to make your Christmas
celebration an enjoyable and
memorable experience

Christmas at The Birch 2012



WINES

A Selection of some of our Wines, many more available.

CHAMPAGNE

| No. | | Bottle | Half bottle |
|-----|---|--------|-------------|
| 1 | Champagne Lenoble Grand Cru, Blanc de Blancs NV A top class growers champagne made exclusively from Chardonnay. | 42.00 | |
| 2 | Champagne Lenoble Brut intense NV A top class growers champagne made exclusively from Chardonnay. | | 21.00 |
| 3 | Champagne Laurent Perrier Brut Réserve NV Fresh and easy on the palate with a full flavour, plenty of fruit and good balance. | 45.00 | |
| 4 | Champagne Taittinger Brut NV Pale straw colour with a consistent and fine mousse | 49.00 | 25.00 |
| 5 | Champagne Bollinger Special Cuvee NV Full bodied fresh and crisp with traditionally a good mature flavour. | 55.00 | |
| 6 | Champagne Dom Pérignon '02/03 Aromas fresh almonds, cashew nuts and toasted brioche. | 120.00 | |
| 7 | Champagne Billecart Salmon Rosé NV Aromas of fresh pear and soft red fruits, followed by delicate fruit on the palate. | 70.00 | 36.00 |

WHITE WINES

| | | Bottle | 250 ml Goblet |
|----|---|--------|---------------|
| 27 | France Sauvignon Blanc (dry) Duc de Chapelle 10/11, Crisp and flavoursome with an aroma of citrus fruits | 16.50 | 5.50 |
| 28 | New Zealand Dry Riesling (fragrant) Whitehaven, Marlborough '09/10 Intense flavours and petrol aromas. Mineral and apple nuances linger on the finish, which is clean and fresh with hints of underlying citrus peel. | 18.95 | 6.35 |
| 29 | Italy Pinot Grigio (light) 'organic' Boira, Veneto '09/10 Floral aromas of acacia and honeysuckle, peach flavours and a fresh lemony finish. | 19.95 | 6.65 |
| 30 | France Chardonnay Reserve (full) La Vigneau '10/11 An extremely aromatic nose with a lovely ripe and expressive flavour. | 17.50 | 5.85 |
| 31 | Chile Sauvignon Blanc (fruity) La Playa, Curico Valley '11/12 Dry & aromatic with gooseberry / passion fruit aromas and intense, exotic flavours. | 16.50 | 5.50 |

RED WINES

| | | Bottle | 250 ml Goblet |
|----|--|--------|---------------|
| 54 | Chile Pinot Noir (smooth) 'Sol Y Sombre', Central Valley '10/11 A distinctive nose of ripe red fruit, black pepper, coffee and an elegant touch of oak. Well structured with soft tannins and a nice balanced acidity. | 21.95 | 7.35 |
| 55 | France Cabernet Merlot (soft) Duc de Chapelle Rouge '10/11 A soft and fruity red from two premium grape varieties. | 16.50 | 5.50 |
| 56 | Chile Cabernet Sauvignon (fruity) La Playa, Colchagua Valley '10/11 Intense blackcurrant aroma and rich varietal character of the ungrafted vines. | 16.50 | 5.50 |
| 57 | Australia Shiraz (full) Copperstone Creek '11 The Shiraz gives 'jammy' fruits ideal with fuller flavoured foods. | 17.50 | 5.85 |
| 58 | Spain Rioja Crianza (elegant) 'Edicion Limitada' Ramon Bilbao '08 An intense dark garnet colour with aromas of red berry, plum and cherry followed by subtle oak and smoked notes on the palate. | 21.95 | 7.35 |



LUNCHTIME CHRISTMAS FAYRE

TO START

✓ **Oven Roasted Pumpkin Soup**
served with toasted pumpkin seeds

Duck and Chicken Terrine
served with spiced pickle chutney and toasted bread

Smoked Salmon Tartare
served with capers, red onion, cucumber, crème fraiche and crisp tortillas

✓ **Roasted Pear and Feta Cheese Salad**
roasted pear glazed with maple syrup, feta cheese, roasted nuts, salad leaves

✓ **Garlic Button Mushrooms**
button mushrooms in garlic cream served on toast, topped with shaved Stilton and rocket leaves

Asian Style Duck Salad
shredded duck leg meat, served in baby gem lettuce leaf with crunchy vegetables, roasted coconut, sweet orange and chilli sauce

TO FOLLOW

Roast Turkey with Traditional Trimmings
served with roasted winter root vegetables, steamed vegetables and turkey gravy

Slow Braised Beef and Cranberry Pie
topped with a Stilton puff crust, roast potatoes and steamed vegetables

✓ **Roasted Butternut Squash**
stuffed with mushrooms, Cheddar and walnuts with a brioche herb crust, served with a crunchy vegetable salad, lemon and caper dressing

Supreme of Salmon
cooked with a crispy skin, served on linguine, shell fish, rocket and capers, light butter sauce and parmesan shavings

Pan fried Breast of Chicken
with fricassee of bacon lardons, pearl onions and chestnuts, fondant potato and French beans in garlic butter

Braised Ham Hock
served with roast apple, crackling, carrot and sage mash and a mustard sauce

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Fresh Ground Coffee with Mince Pie

£19.95

price per person including VAT

A 10% gratuity will be added to your total bill and equally distributed to all staff on duty

A deposit of £5 per person will be required to confirm your reservation

Selection of Desserts (see evening menu) available at a supplement of £6.95

Upon request you may replace the starter with a dessert
Please pre-order your dessert using the dessert booking form from the Evening Christmas Fayre Menu

Menu choice to be booked in advance
We will cater for any dietary or vegetarian requests



EVENING CHRISTMAS FAYRE

TO START

✓ **Spiced Yellow Lentil Soup**
served with potato gnocchi and coriander

Potted Smoked Mackerel
served with fingers of fresh toast

✓ **Roasted Winter Pear**
glazed with maple syrup, served with roasted nuts and salad leaves

Atlantic Prawn and Cucumber Mousse
served with fresh dill and lemon

✓ **Pan fried Halloumi Cheese**
served with braised leeks, white bean vinaigrette and chargrilled ciabatta

Salad of Braised Ham and Blue Cheese
served with a soft fried egg on toast

Duck and Chicken Terrine
served with spiced pickle chutney and toasted bread

TO FOLLOW

Roast Turkey with Traditional Trimmings
served with roasted winter root vegetables, steamed vegetables and turkey gravy

Pan fried Breast of Chicken
served with goats cheese gnocchi, sauté leaves and a truffle sage and brown butter sauce

Grilled Fillet of Sea Bass and Crevette
served with fried champ potato, creamy leek and bacon sauce

✓ **Roasted Butternut Squash**
stuffed with mushrooms, Cheddar, walnuts, with a brioche herb crust, served with a crunchy vegetable salad, lemon and caper dressing

Braised Leg of Lamb
served with caramelised fennel and apricots, mash potato and braising juices

Chargrilled 7oz Ribeye Steak
glazed with red wine and shallot butter, served with hand cut chips, steamed beans and watercress

Supreme of Salmon
cooked with a crispy skin, served on linguine, shellfish, rocket and capers, light butter sauce and parmesan shavings

Honey Glazed Bacon Chop
pan fried and served with braised mushrooms and root vegetables, and toasted pine nuts

TO FINISH

Traditional Christmas Pudding
served with brandy anglaise and whipped cream

Orange Posset
with citrus and basil salad and a polenta biscuit

Cherry and Vanilla Cheesecake
topped with kirsch jelly, chocolate biscuit base and a mulled wine syrup

White Chocolate and Honeycombe Parfait
served with poached fruits in brandy

Steamed Lemon Pudding
topped with lemon curd, served with vanilla ice cream and a lime and lemon grass syrup

Chef's Selection of 3 Cheeses
served with fresh fruit, nut breads, crackers, pear and port chutney

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Fresh Ground Coffee served with Chocolate Mint

£29.95

per person inclusive of VAT

A 10% gratuity will be added to your total bill and equally distributed to all staff on duty

A deposit of £10 per person will be required to confirm your reservation

Menu choice to be booked in advance
We will cater for any dietary or vegetarian requests