



Birchwood Park

Festive Lunches

Restaurant & Private Dining
Throughout December

1 Course - £14.50 / 2 Course - £20.00 / 3 Course - £25.50
Gluten Free and Vegan options available upon request

Starters

Spiced Carrot Soup,
Garlic & Herb Croutons (VE) (V)

Ham Hock & Pea Terrine,
Sweet Piccalilli, Toasted Sourdough

Toasted Feta & Beetroot Salad,
Beetroot Puree, Crispy Beetroot, Lemon & Black Pepper Dressing (V)

Mains

Pulled Mushroom (VE)
Roasted Roots, Chive Mash, Red Wine Jus

Traditional Roast Turkey & All The Trimmings
Roasted Roots, Mulled Red Cabbage, Buttered Sprouts, Roast Potatoes,
Stuffing, Pig in Blanket

Daube of Lancashire Beef
Roasted Roots, Chive Mash, Red Wine Jus

Dessert

Chefs Assiette of:
Raspberry & Dark Chocolate Brownie, Chocolate Cream
Raspberry Vanilla Crème Brule
Biscoff Cheesecake, Biscoff Crumb, Biscoff Sauce

Customers with food allergies and intolerances please inform our catering team in order for us to ensure special dietary requirements are met.