



SUNDAY LUNCH MENU

AT WHITE BIRCH MANOR

Relax and let our award-winning Chef take care of Sunday Lunch for you.
Served straight to the table with all your favourite trimmings!

The best way to finish the weekend!

♥ STARTERS

Pea & Ham Soup Truffle Sourdough Croutons
Prawn & Avocado Cocktail with Melba Toast
Chicken Liver Parfait, Red Onion Confit, Caper Berries & Brioche
Spicy Nduja Arancini with Tomato Broth & Crumbled Feta
Halloumi, Pomegranate, Baby Gem, Roasted Sweet Potato
Salad

♥ MAIN COURSE

*All main course options are
served with Roast Potatoes,
Cauliflower Cheese, Seasonal
Vegetable & Yorkshire
Puddings*

Lemon & Thyme Roasted Free Range Chicken
Slow Cooked Belly Pork, Severn Cider Glaze, Smoked Crackling
Roasted Turkey Crown, Sage & Onion Gravy, Fresh Cranberry
Sauce
Herb Roasted Leg of Lamb, Redcurrant & Roast Pan Gravy
Roasted Fillet of Beef with Wild Mushrooms & Caramelised
Onion Jus
Dexter Beef Topside, Roasted Root Vegetables & Rich Gravy
Caramelised Onion Butternut Squash & Feta Tart, Spinach
Veloute (V)
Roasted Sweet Potato, Portobello Mushroom & Chard Pithivier,
Pimento Sauce (V)

♥ DESSERTS

Poached Pears, Fruit Coulis, Mascarpone Toasted Almonds
Spiced Ginger Pudding, Caramel Sauce & Crème Fraîche
Brioche & Marmalade Bread & Butter Pudding, Vanilla Custard
Granola Topped Apple & Plum Crumble served with Traditional
Custard
Lemon & Blueberry Baked Cheesecake, Berry Coulis
Individual Cheeseboard with Celery, Black Grapes, Chutney
& Biscuits