

THE BIRCH HOTEL

HAYWARDS HEATH

FUNCTIONS & FAMILY CELEBRATIONS

**The Birch Hotel has excellent function facilities.
Our Reception Rooms offer a range of sizes and can
cater for a sit down dinner of 6 guests to a buffet for 120.**



We can offer a wide range of menus and cater for all dietary requirements;
we can even create bespoke menus for your function needs.
If you are planning a private reception, room hire charges are from £100.



FUNCTIONS MENU

Please choose one starter, main course and dessert from the selector below, for your reception.

£22.95 per person

Starters

Home-Made Soup

Tomato and Basil, Leek and Potato, Broccoli and Stilton, French Onion

Fanned seasonal Melon with Citrus Fruits (V)

Served with orange zest confit

Chicken Liver Parfait

With a spicy tomato chutney and crusty bread

Prosciutto wrapped Asparagus

Served with a herbed hollandaise sauce

Plum Tomato and Mozzarella Salad

With a pesto dressing

Traditional Prawn Cocktail Salad

Served with Marie Rose dressing



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Main Courses

Baked Fillet of Scottish Salmon

With herb crust in a cream dill sauce

Pan-Fried Chicken Breast

In a white wine and tarragon sauce

Slow Roasted Loin of Pork

With apple sauce, crackling and a cider jus

Roasted Chicken

With sage and onion stuffing, chipolata bacon roll

Roasted Leg of British Lamb

Served with a mint jus

Mediterranean Roasted Vegetables and Goat's Cheese in a Filo Case (v)

With a tomato and basil sauce

Somerset Brie cheese and Beetroot Tart

With sour cream and a green dressed salad

Desserts

Baked Vanilla Cheesecake

With fresh strawberries and fruit coulis

Profiteroles filled with Chantilly Cream

Served with warm chocolate sauce

Home-made Lemon Tart

Served with raspberries and Chantilly cream

To Finish

Coffee, Tea and chocolate mints

Some dishes may contain nuts; please inform us of any food allergies or intolerances or if you have any special dietary requirements. All prices are inclusive of VAT at current rate.



FUNCTIONS MENU

Please choose one starter, main course and dessert from the selector below, for your reception.

£27.95 per person

Starters

Home-Made Soup

Tomato and Basil, Leek and Potato, Broccoli and Stilton, French Onion

Sautéed Mushrooms (v)

Mixed sautéed mushrooms in a puff pastry case in a tarragon cream

Wild Boar Terrine

Served with brown toast slice and an apricot and chilli jam

Sliced Smoked Duck Breast

With a blackberry dressing

Beetroot Gravadlax of Salmon

Lemon and Caper dressing with a wholemeal bread slice

Crab and Asparagus Tartlet

With a lemon mayonnaise and salad garnish



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Main Courses

Pan Fried Fillet of Sea Bass

With a dill velouté served with samphire

Pan-Fried Corn Fed Chicken Breast

In a white wine, pancetta and mushroom sauce

Roasted Sirloin of British Beef

Yorkshire pudding and red wine jus

Roasted Breast of Guinea Fowl

On Puy lentils with roasted root vegetables and a white wine sage jus

Roasted Rump of British Lamb

Served with a redcurrant jus

Butternut Squash Curry (v)

Served with flatbread, rice and raita

Mushroom and Saffron Risotto (V)

With parmesan shavings

Desserts

White Chocolate and Raspberry Cheesecake

With a red berry compôte

Warm Chocolate Brownie

Served with pistachio ice-cream

Passion Fruit Crème Brûlée

With a home-made shortbread

To Finish

Coffee, Tea and chocolate mints

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CHILDRENS MENU

£9.50 per person

Starters

Tomato Soup

Main Courses

Mini Roast of the Day

Sausage and Chips with Peas/Beans

Chicken Nuggets and Chips with Peas/Beans

Fish Fingers and Chips with Peas/Beans

Desserts

Assorted Ice Cream

(Chocolate, Vanilla, Strawberry)

Children can always choose from the main menu
Some dishes may contain nuts; please inform us of any food allergies or intolerances or if you have any special dietary requirements. All prices are inclusive of VAT at current rate.

