

BIRCH

Friday 11:30am - 3pm & 6pm - 9:30pm
Saturday 8:30am - 3pm & 6pm - 9:30pm
Also available Sun - Thurs for parties of 25 or more
01453 758477 / wesley@birchcatering.com
6 Union Street, Stroud, GL5 2HE

STARTERS

A selection of homemade breads with Spanish Gordal Olives £5
French Onion Soup with Toasted Fougasse £6.5 vegan
Twice Baked Welsh Rarebit Cheese Soufflé £7.5
Beer Battered Scallops with Chorizo, Avocado and Chilli £9
Belly Pork, Celeriac Puree, Crisp Sage and Toffee Apple £8
Cornish Rock Oysters with Shallot Vinegar and Lemon £2 each!
Crab Arancini with a Shellfish Broth and Parmesan £8.5
Pheasant Samosas with Mango Pickle and Curried Mayonnaise £7

MAIN COURSE

Lamb Rump, Dauphinoise Potatoes, Braised Carrot,
Rainbow Chard Spring Roll and Crushed Peas £18.5
8oz Sirloin Steak Frites
Dressed Leaves, French Fries and Sauce au Poivre £21
Butternut Squash and Feta Pithivier, Purple Sprouting,
Roasted Baby Beets and Crisp Kale £17
Catalonian Fish Stew - Shellfish, Chorizo, Pequinillo Pepper, Alioli £17.5
Fish Pie - Prawns, Smoked Haddock, Salmon, Cod with Black Kale £16
Mushroom Ravioli with Walnuts, Pumpkin Seeds and Basil Cream £15 vegan
Pappardelle with Game Ragù, Roquette, Parmesan and Smoked Morcilla £15

PUDDING

Glazed Lemon Tart with Raspberry Granita and Mint £7
Passion fruit and Mango Pavlova £7
Chocolate Brownie with Pecans and Salted Caramel Ice cream £7
Warm Rice Pudding, Vanilla, Orange and Pistachio £7 vegan
Cheese £8.5 Barkham blue (English, cow), Brebrousse (French, sheep)
Double Gloucester (English, cow), Ribblesdale blue (English, goat)

Please notify us of any known allergies and dietary requirements within your party and we will endeavour to create tailored dishes to suit.