



GO WILD AT
The Birchwood Inn & London Tavern,
Temple NH

Sunday 28th February 2010 at 1pm

By reservation only – Limited numbers available

Call 603 878 3285 or in person at the tavern.

A special event incorporating delicious fine dining and table side visits with wild birds from the New England School of Falconry, here in Temple NH.

Menu

SMOKED SALMON - SERVED WITH A MILD LEMON & DILL MAYONNAISE (INCLUDED IN PRICE OF ENTRÉE SELECTION)



QUAIL SCOTCH EGGS - QUAIL EGGS BLANKETED IN PORK SAUSAGE-MEAT, BREADED AND DEEP FRIED.

SERVED WITH A RICH TARTAR SAUCE (INCLUDED IN PRICE OF ENTRÉE SELECTION)



ENTRÉE (CHOICE OF ONE – SELECTION REQUIRED AT TIME OF BOOKING PLEASE)

BRAISED VENISON WITH BACON, CHESTNUTS & WILD MUSHROOMS IN A RICH MADEIRA SAUCE - \$55.00 PER HEAD

STUFFED BREAST OF PHEASANT EN CROUTE – PHEASANT BREAST WITH A SAVORY BRIE, MUSHROOM & SAGE STUFFING WRAPPED IN BACON AND BLANKETED IN RICH PUFF PASTRY. - \$60.00 PER HEAD

WILD SALMON FILLET, OVEN POACHED AND SERVED WITH A LIGHT LEMON CREAM SAUCE - \$50.00 PER HEAD

ALL THE ABOVE SERVED ON A BED OF RED CABBAGE & APPLE GRATIN WITH HONEY GLAZED CARROTS AND ROSEMARY GARLIC ROASTED BABY RED POTATOES.



DESSERT

RICH WILD BERRY CHEESE CAKE SERVED WITH A BERRY COOLEY SAUCE

OR

SELECTION OF ICE CREAMS & SORBETS (INCLUDED IN PRICE OF ENTRÉE)



FRESH COFFEE & MINTS.

(Drinks & Gratuities not included)