



FESTIVE FEASTING FOR GROUPS

8 PEOPLE AND MORE

TWO COURSES £38

THREE COURSES £52

(includes after dinner mince pies and coffee or tea)



To Start

Roasted Beetroot & Cumin Soup (Plant based)

Fresh Bread, candied walnuts

Pressed Hamhock & Chicken Thigh Terrine

Pickled winter vegetables, roasted garlic, prune ketchup

Cider & Apple Cured Loch Duart Salmon

Celeriac, fennel, and apple

Mains

Stuffed Ballotine Of Turkey Breast

Confit potato fondant, pig in blanket, roasted chestnuts, cranberries

Pan Fried Hake Fillet

Tomatoes, cannellini beans, courgette, red onion & “bouillabaisse”

Truffle, Jerusalem Artichoke & Potato Terrine (Plant based)

Maple glazed bunched carrot, roasted parsnip, celeriac puree

Desserts

The Burleigh Christmas Pudding

Brandy cream sauce

70% Dark Chocolate Mousse

Mince pie ice cream, cranberry compote & honeycomb

Warm Pear & Ginger Cake (plant based)

Red wine poached pears, toffee sauce

If you have any food allergies or intolerances, please let us know at the time of ordering.

We source locally and do not use genetically modified ingredients.