



THE BURLEIGH ARMS

SPECIAL CHRISTMAS MENU

2 COURSES £35.00 3 COURSE £40.00

GLASS OF FIZZ ON ARRIVAL £5

TO START

Ham hock, sweet potato with blue cheese goujon and pickled pear gel

Roasted chicken thigh, crispy polenta and red pepper yoghurt (GF)

Confit celeriac, celery hummus with celery seed crumb (Vegan, GF)

THE MAIN EVENT

Roasted chicken supreme, braised turkey & chestnut bon-bon, roast potatoes, truffled cauliflower puree (contains chestnuts)

5 spice roasted pork shoulder with baked onion, beetroot a la orange, star anise jus (GF, DF)

Baked sea trout fillet with crushed new potatoes, salsa verde and lovage sauce (GF)

Butterbean, squash, & coconut korma with cranberry pilau and toasted almonds (GF, Vegan, contains nuts)

TO FINISH

Vanilla panna cotta with currant compote and mixed seed crumble

Sticky toffee pudding with caramel sauce and vanilla ice cream

Layered chocolate mousse cake with kulfi

Poached pear with currant compote and caramelized coconut gel (vegan, GF)

Mince Pies, Tea and Filter Coffee

SIDES

Roasted sprouts (£5) Buttered new potatoes (£5)

Roast Potatoes (£5) Seasonal Vegetables (£5)

Jug of Gravy (£3)

Please notify staff of any allergies or dietary requirements.