

The Burleigh arms Christmas party menu

2 course £40 or 3 course £45

Snacks

Glazed sage and onion brioche, caramelised onion butter (vg)	7
Gordal olives	6.50

Starter

White onion velouté, chive (vg)
Sea trout gravlax, pickled cucumber, dill, horseradish
Chicken and cep ballotine, wild mushroom, chicken cream, tarragon

Mains

Brined and poached Turkey breast, leg stuffing

Black treacle glazed celeriac steak (v)

Both served with roasties, spiced carrot, honey glazed parsnips, braised red cabbage, buttered chestnut sprouts, Yorkshire pudding and stock gravy
(mushroom gravy for v/vg)

Cod fillet, winter squash saag aloo, coriander yogurt, popadom

Extras for the table

Pigs in blankets, cranberry marmalade	6
Spiced braised red cabbage (vg)	6
Cauliflower cheese, black garlic, crispy onions (v)	6
Hand cut chips (vg)	6
Bloody Mary fries(vg)	6

Desserts

Gingerbread 'Tiramisu' (vg)
Mincemeat frangipane tart, mascarpone ice cream (vg)
Warm malt loaf, baron bigod, Pedro Ximenez glazed figs, celery
The Burleigh yule log, caramelised milk chocolate, dulce de leche, baileys cream

Available 3rd December to the 24th December, Tables 6 or more require £20 deposit per person and a pre order 10 days in advance. 12.5% service charge will be added