



The
Burlton
Inn

Festive MENU

2 COURSES £24.95 | 3 COURSES £29.95

ARRIVAL

GLASS OF PROSECCO

STARTER

LEEK & POTATO SOUP (V) (VE)

*topped with spring onions and served with rustic warm ciabatta and butter
ask for GF*

CHICKEN LIVER SCOTCH WHISKEY PATE

*with a fig & balsamic chutney &
toasted rustic ciabatta
ask for GF*

KING PRAWN COCKTAIL

*on a bed of mixed leaf lettuce and
traditional prawn marie sauce, dressed
with a lemon slice & cayenne pepper and
wholemeal bread & butter
ask for GF*

HOT & SPICY CRISPY CALAMARI

served on a sweet chilli sauce

MAINS

TRADITIONAL TURKEY CROWN

*served with sage & onion stuffing, pigs in blankets, crispy roast potatoes, honey
roast parsnips, tender stem broccoli, carrots & a side of creamy parmesan garlic
brussels sprouts*

ROAST TOPSIDE OF BEEF

*served with Yorkshire pudding, crispy roast potatoes, honey roast parsnips,
tender stem broccoli, carrots & a side of creamy parmesan garlic
sprouts*

SALMON FILLET

*served with roast potatoes, roasted asparagus, tender stem broccoli & topped
with a creamy lemon & dill sauce*

ROAST VEG WELLINGTON PARCEL (V) (VE)

*served with crispy roast potatoes, tender stem broccoli, carrots, parsnips,
sprouts & a vegan gravy*

DESSERTS

BAILEYS CHEESECAKE

served with luxury vanilla ice cream or cream

TRADITIONAL CHRISTMAS PUDDING

topped with a warm brandy sauce.

HOME MADE SHERRY TRIFLE (GF)

topped with cream & strawberries

TRILLIONAIRES TART (VE)

*Chocolate pastry case, layer of toffee sauce and topped with
chocolate ganache and served with vegan icecream*

CHEESE & BISCUITS

(£3.95 supplement)

COFFEE AND MINCE PIES

(£3.95 supplement)

AVAILABLE TUESDAY - SATURDAY FROM 23RD NOVEMBER TO 21ST DECEMBER

BOOKING & PREORDERS REQUIRED AND A £5 NONREFUNDABLE DEPOSIT PER
PERSON.

Food Allergies and Intolerances. Please speak to us about gluten-free and vegan options.

Before ordering drinks or food please speak with a member of the team about your requirements. While we take care to preserve the integrity of our products. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.