



BURDOCK

CAFE AND RESTAURANT

3 COURSE OFF PEAK 39 | 3 COURSE PEAK 44

CHRISTMAS SET MENU

STARTERS

Chicken Liver Parfait

Toasted brioche, pear chutney

Chapel And Swan Smoked Salmon

Horseradish cream, capers, rye bread

Salt Baked Beetroot v

Whipped feta, bitter leaves

Celeriac Soup pb

Granny Smith apple, brown butter

MAINS

Slow Cooked Beef Cheek

Parsnip puree, roasted chicory, parsnip chips

Roast Norfolk Bronze Turkey

Sage & onion stuffing, duck fat roasted potatoes, Brussel sprouts, Chantenay carrots, pigs in blankets, gravy

Atlantic Cod

Prawn bisque, potatoes, samphire, mussels

Pumpkin And Pearl Barley Wellington pb

Lovage pesto, balsamic red onions

DESSERTS

Christmas Pudding

Brandy custard

Dark Chocolate And Orange Torte pb

Candied orange, vanilla Chantilly

Raspberry Frangipane Tart

Raspberry sorbet

*Peak Times: all day Tuesday-Thursday & Friday daytime until 5pm

*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our team know if you have any allergies. For full allergen information please go to thebotanistbroadgate.com