

FESTIVE FEASTING

FOR THE WHOLE TABLE TO SHARE, SERVED FAMILY STYLE FOR GROUPS OF 6+

SILVER: 2 COURSES £29.95 | 3 COURSES £34.95 | GOLD: 3 COURSES £44.95
JANUARY: 2 COURSES £24.95 | 3 COURSES £29.95

Aperitif

Holy Berry Margarita | Elderflower Bramble
Chocolate & Orange Espresso Martini

£12 SUPP

Champagne

Joseph Perrier, Cuvée Royale Châlons-En-Champagne, France NV

BOTTLE £18.5 | GLASS £88

Starters

Smoked trout, cucumber, wasabi, pumpnickel
Roast wild mushrooms, rye bread, tomato onion chutney *pb*
Chicken liver parfait, Port Jelly, brioche

Mains

All mains served with festive trimmings

Rosemary roast potatoes *pb* | Brussel sprouts & chestnuts *pb*
Garlic thyme roasted root vegetables *pb* | Pigs in blankets | Cranberry sauce *pb*

Pumpkin tortelloni, charred squash, cream cheese, pumpkin seeds *pb*
Roast cod, sea vegetables, Grenobloise sauce
Roast turkey, stuffing, gravy

Dessert

Chocolate mousse, cherries, amaretti biscuits *v*
Christmas pudding, brandy custard *v*
Pineapple carpaccio, lime curd, raspberry, pistachio *v, pb on request*

Cheeseboard

Cashel blue, Tunworth, Montgomery Cheddar, chutney, grapes, fig & sultana toast

£12 SUPP

Coffee, tea and mince pies

£5 SUPP

Please enquire for peak and off peak dates. Sample menu subject to change. (*v*) vegetarian (*pb*) plant based. Please let our team know if you have any allergies. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.

A decorative border in a dark green color surrounds the central text. It features holly leaves with sharp, pointed edges and clusters of small, round berries. The border is composed of several segments that frame the central area.

BURDOCK
CAFE AND RESTAURANT