

BURDOCK

Christmas Menu



STARTERS

- Roast celeriac and hazelnut soup
- Pheasant, wood pigeon and venison terrine, cranberry chutney, toast
- Potted kiln roast salmon and prawns, dill pickled cucumber, toasted sourdough
- Poached pear, chicory, watercress, walnut and pomegranate salad

MAINS

- Roast free range Lincolnshire turkey, chestnut stuffing, bread sauce, pigs in blankets, Brussels sprouts, goose fat roast potatoes, roasting juices
- Slow braised Longhorn short rib of beef, wholegrain mustard mash, cavolo nero, chestnuts, port jus
- Pan fried fillet of Atlantic cod, braised fennel, buttered samphire, crab bisque
- Sprout tops, chestnuts and roast pumpkin filo pastry, broccoli, sage gravy

DESSERTS

- Georgie Porgie's Devonshire Christmas pudding, brandy custard
- Chocolate and salted caramel delice, peanut brittle
- Lemon tart, raspberry sherbet, lemon crème fraîche
- Mango pavlova, pineapple syrup, coconut cream

BURDOCK
Christmas Menu



£29 THREE COURSES

£35 THREE COURSES
with Prosecco

£45 PER PERSON
with Prosecco and half bottle of wine