



The Burlington

Christmas day menu

5 Courses £80.00pp

Glass of bubbles & selection of canapes on arrival

Starters

Roast parsnip soup, served with pine nuts & Parmesan crisp

Individual home made liver pate with port,
orange & cranberry sauce served with toasted seeded bread

Smoked salmon & tiger prawns
with Marie rose sauce, avocado and cucumber pickle

Platter of fresh fruit
melon, kiwi, strawberry, mango, raspberry and pineapple with a lime syrup

Mains

Roast sirloin of beef served with homemade Yorkshire pudding, rosemary
roast potatoes, seasonal vegetables & beef jus

Roast turkey accompanied by sausage wrapped in bacon, chefs own sausage meat stuffing,
rosemary roast potatoes, seasonal vegetables & turkey jus

Marinated & roasted salmon supreme with roasted peppers, beetroot, asparagus
& capers, chive crème fraiche & sauté potatoes

Large flat mushroom stuffed with parsnip, sweet shallots and courgettes
finished with a garlic and tomato sauce served with sauté potatoes

Dessert

Traditional Christmas pudding served with brandy sauce

Profiteroles served with a warm rum & chocolate sauce

Vanilla creme brulee with schezwan & raspberry syrup

Strawberry & lemon mousse accompanied by orange shortbread

chefs selection of cheese and biscuits

Coffee & mince pies

**Please notify your waiter of any food allergies or food intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes.**