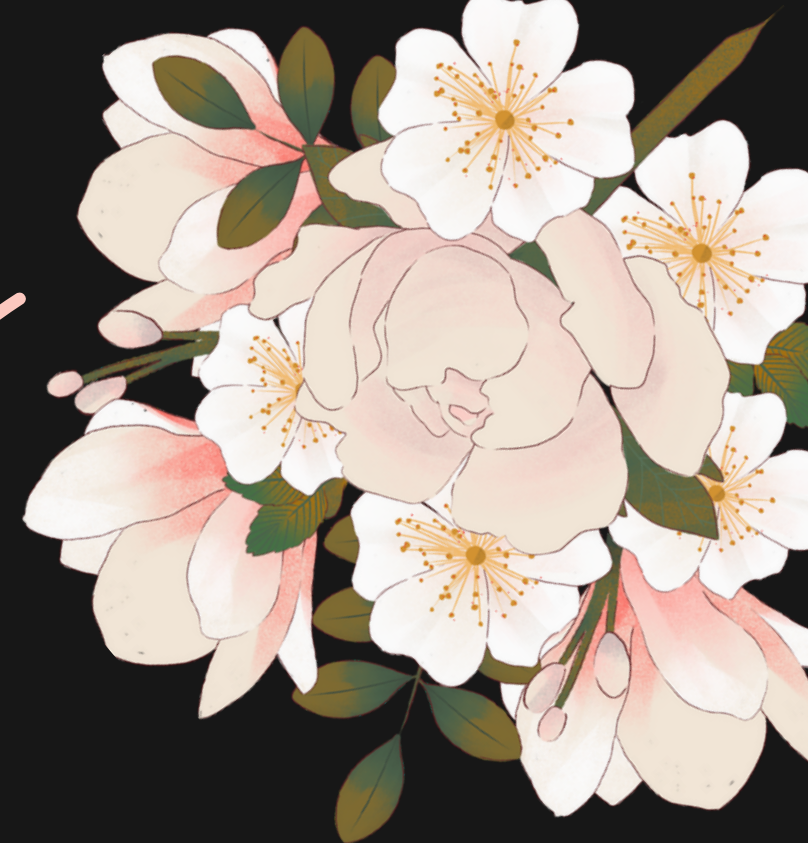


# St Valentine's Day

AT THE BURLINGTON HOTEL



## STARTERS

CREAM OF POTATO & LEEK SOUP SERVED WITH HERB CROUTONS

### CHICKEN SKEWERS

PEANUT SKEWERS WITH SESAME SEEDS, SERVED WITH BEAN SHOOT SALAD & AN ASIAN PEANUT DRESSING

BRUSHETTA, FRESH TOMATOES & BASIL SERVED WITH AVOCADO & A BASIL & OLIVE OIL DRIZZLE

## MAIN COURSE

### STEAK PLATTER

8OZ NEW YORK STRIP, 6OZ RUMP STEAK, 8OZ RIB EYE SERVED WITH TENDER STEM CHARRED BROCCOLI, DILL INFUSED COURGETTE & CRISPY FRIES, WITH A TRIO OF CHIMICHURRI, PEPPERCORN & ROMESCO SAUCES  
(CAN BE SERVED FOR 1 OR AS A SHARING PLATTER FOR 2)

### GRILLED FILLET OF SALMON

SERVED WITH ROASTED BALSAMIC VINE TOMATOES, ASPARAGUS HOLLANDAISE & DAUPHINOISE POTATOES

### BAKED CUP MUSHROOMS

STUFFED WITH CELERY & A WALNUT STILTON & SERVED WITH ROCKET, BALSAMIC VINE TOMATOES & DAUPHINOISE POTATOES

## DESSERT

### SWEET SHARING PLATTER

TRIO OF MINI DESSERTS INCLUDING A RASPBERRY & VANILLA CHEESECAKE, BLUEBERRY CRÈME BRULEE & A CHOCOLATE BROWNIE SERVED WITH VANILLA ICE CREAM

(CAN BE SERVED FOR 1 OR AS A SHARING PLATTER FOR 2)

HOMEMADE STICKY TOFFEE PUDDING  
WITH TOFFEE SAUCE & VANILLA ICE CREAM

### CITRON TART

WITH A RASPBERRY COULIS

2 course menu @ £25 pp

3 course menu @ £30 pp

