

Our Festive Menu

- TO START -

Chicken Liver Parfait

toasted brioche and a blackberry & apple chutney

Roasted Red Pepper & Tomato Soup

with basil oil and warm bread

Gin Cured Salmon

with a celeriac & dill remoulade

Goats Cheese & Tarragon Mousse

with a beetroot and rocket

- FOR MAINS -

Roast Rump of Lamb

with fondant potato, spinach and a black olive jus

Traditional Roast Turkey with Sage & Onion Stuffing

pigs in blankets, roast potatoes and seasonal vegetables

Pan-fried Fillet of Hake

with mashed potato, kale and tomato fondu

Root Vegetable Wellington

with apricot stuffing, roast potatoes and seasonal vegetables

- THE DESSERTS -

Traditional Plum Christmas Pudding with brandy sauce

Citrus Sultana Cake with a lemon & lime sorbet

Dark Chocolate Mousse with pistachio cake & a cherry compote

The Burythorpe Cheeseboard

- Three Course - £44.95 per person -

- Two Course - £36.95 per person -