The Burleigh
AT BURLEIGH COURT

A Taste of Christmas

SIX – COURSE SET MENU · £49 PER PERSON

For tables of up to six people

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Duck Liver Parfait
Potato rösti, cranberry ketchup *(G, D, E, Su)*

Soy-Cured and Confit Scottish Salmon
Clementine emulsion, smoked almond, pickled kohlrabi *(F, So, Su, N)*

Venison and Black Pudding Scotch Egg
Pickled walnut and prune ketchup, celeriac rémoulade *(D, G, E, Mu, Su, N)*

Sea Bream Fillet
Mussel chowder, confit potatoes, celeriac *(Ce, F, D, Mu, Su)*

Pigs in Blankets
Choucroute, honey and mustard, roasted chestnuts *(Su, G, D, Mu)*

Rum Baba
Caramelised pineapple, whiskey caramel sauce, cream cheese frosting, rum-soaked raisins, vanilla ice cream *(G, E, Su, D, So, Sd)*

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ADD PETIT FOURS & COFFEE · £7.5 PER PERSON

Whilst every effort is made to manage allergens, our dishes are prepared in the same kitchen and traces may be present.

Ce celery · Cr crustaceans · D dairy · E eggs · F fish · G gluten · L lupin · Mo molluscs · Mu mustard · N nuts · Pe peanuts · Se sesame · So soya · Su sulphites. G could be made without gluten · N* could be made without nuts*

Please speak to a member of staff if you have any questions about our dishes. If you have any food allergies, intolerances, or dietary requirements, please let us know at the time of ordering. A discretionary service charge of 12.5% will be added to all tables, 100% of which goes to our staff.