



2017

Christmas menu

From 1st December until 24th December

- Parsnip and apple soup served with sage oil and ciabatta bread
- Ceviche of mackerel with a light horseradish cream pickled cucumber and mouli
 - Flamed pigeon breast with a blackberry sauce
- Crispy, breaded halloumi with chilli buffalo sauce.
- Roast turkey breast with pigs in blankets, stuffing, roast potatoes and seasonal vegetables
 - Braised beef cheek with crispy onions, pickled walnuts and mash
- Fillet of seabass served with Singapore noodles, sizzled ginger, chilli and spring onions
- Rose Harissa, parsnip and paneer cheese puff pastry plait served with carrots roasted in Indian spices.
- Christmas pudding with brandy butter
- Salted caramel Creme brûlée with chocolate shortbread
- Cheese, homemade plum chutney, grapes and biscuits
- Blueberry and almond gluten free cheesecake.

Please pre order menu. All members of your party should order from the same menu. Deposits are required only if you are opting for the Christmas menu.

£22.00 for two courses, £27.00 for three courses per person.

£10 deposit required per person. Minimum booking of four people.

The
Burston Crown