



Burnham Beeches Hotel

Christmas MENU

STARTERS

Whipped Goat's Cheese & Beetroot Cheesecake

Poached pear, fresh figs, beetroot crisps (V) (GL,M,SD)

Cream of Carrot Soup

Micro coriander, olive oil croutons (VG) (GL)

Salmon, Prawn & Crab Tartar

Avocado pear gel, caviar, Marie Rose sauce (F,CR,EG)

Chicken Liver & Foie Gras Parfait

Port jelly, toasted wafers, dressed rocket (GL,SD,NU,M,EG)

..... ❄️

Homemade Elderflower & Lemon Sorbet

..... ❄️

MAIN DISHES

Festive Turkey

Garlic thyme roast potatoes, cranberry stuffing, pigs in blankets, roast root vegetables, pancetta brussel sprouts, creamy tarragon jus (GL,M,SD,CE)

28-Day Aged Fillet Of Beef Tournedos

Chateau potato, asparagus, carrot fondant, sweet hearts, red wine jus (M,SD,CE)

French Style Slow Cooked Duck Confit

Gratin dauphinoise, cauliflower cheese purée, sweet hearts, carrot fondant (M,SD,CE)

Baked Hake Fillet

Baby leaf spinach, leek & baked pancetta velouté, warm cockle relish, new potatoes (F,CR,M,GL)

Porcini Mushroom Risotto

Asparagus, crispy root vegetables, vintage parmesan, truffle oil (V) (M)

..... ❄️

DESSERTS

Traditional Christmas Pudding Brandy sauce (VG) (GL,M,EG,SD)

Crème Brûlée Sugar glaze (EG,M)

White Chocolate & Orange Mousse Chantilly cream, meringue (VG) (EG,M,SO)

Cheese Selection Crackers, winter chutney, grapes (GL,M,NU,SD)

All butter mince pies & coffee

ALLERGENS: CE (Celery), DA (Dairy), (M) Milk, MU (Mustard), GL (Gluten), EG (Egg), SD (Sulphur Dioxide),
SS (Sesame), SO (Soya), N (Nuts), CR (Crustacean), FI (Fish), MO (Mollusc)
(V) Vegetarian (VG) Vegan