

A CHRISTMAS
MENU

STARTERS

SHALLOT SKEWER

caramelised shallot puree, crispy shallots, shallot salsa verde

CROQUETTES

pancetta and a charred corn puree

PAN SEARED SCALLOPS

cauliflower puree, crispy prosciutto, truffle oil

MAIN COURSE

MEDITERRANEAN CHRISTMAS DINNER

*nduja stuffed roast chicken wrapped in prosciutto, pancetta
cauliflower cheese, carrots fried in honey and balsamic vinegar,
polenta stuffing, green beans, courgette with basil oil and caramelised
onions.*

BEEF BOURGUIGNON

pomme mousseline, honey roasted carrots

MUSHROOM + CAMEMBERT EN CROUTE

fondant Potatoes, wild mushroom sauce, seasonal veg

PRAWN + SMOKED SALMON RAVOLI

In a lemon and dill sauce

DESSERTS

CHOCOLATE DELICE

pistachio ice cream, honey comb

TIRAMASU

served with A dessert wine

SELECTION OF ICE CREAM

SELECTION OF ITALIAN CHEESE'S

(£5 SUPPLEMENT)

2 COURSES £ 29.95

3 COURSES £39.95

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PRE ORDERS ONLY - NEEDED 48 HOURS BEFORE BOOKING | £15 NON-REFUNDABLE
DEPOSIT REQUIRED PER PERSON