

FESTIVE MENU

Two course £15.95 Three course £19.95

Pre-orders please. Available 28th November - 24th December Or Earlier or later dates can be arranged

Starters

Prawn Cocktail

Juicy prawns on a bed of shredded lettuce coated in a piquant sauce. Served with brown bread and butter.

Mushroom & Stilton Soup

A light soup, full of flavour finished with stilton. Served with a warm roll and butter.

Chicken Wings

Chicken wings cooked in a hot and spicy marinade. Served with garlic bread.

Rosemary & Garlic Crusted Brie

French Brie wedges, coated in a rosemary and garlic crumb and deep fried. Served with a salad garnish and cranberry sauce.

Main Courses

Roast Turkey

Traditional Christmas dinner of sliced turkey breast, served with chipolata bacon roll, stuffing and cranberry sauce.

Beef Bourguignon

Chunks of tender beef simmered in a rich red wine gravy, with onions, mushrooms and pieces of bacon.

Chicken Supreme with Asparagus

A skinless chicken breast in a white wine and wild mushroom sauce with asparagus.

Poached Salmon

A supreme of Scottish salmon in a light white wine, tomato and basil flavoured sauce, finished with a little cream.

Mushroom, Brie, Hazelnut & Cranberry Wellington

Sauteed mushrooms, porcini and cranberries, seasoned spinach with hazelnuts, topped with brie, baked in a puff pastry.

*All main courses are served with potatoes and vegetables (unless you prefer otherwise).
Please note if you require gluten free gravy, please let us know when ordering.*

Desserts

White Chocolate and Raspberry Brulee Cheesecake

*White chocolate cheesecake rippled with raspberry sauce, finished with a brulee glaze, set on a digestive crumbed biscuit base.
Served with fresh cream.*

Christmas Pudding and a Yuletide Sauce

A traditional Christmas Pudding with a little cider, sherry, fruit and peel, served with a sweet white sauce and flavoured with cognac.

Banoffee Pie

*An American style Banoffee pie combining bananas, whipped cream and dulce de leche on a crushed butter biscuit base.
Served with vanilla ice-cream.*

Chocolate Fudge Cake

Chocolate cake sandwiched and masked with a chocolate fudge buttercream. Served warm with vanilla ice-cream.

Cheese and Biscuits

Choose from either soft mellow brie, tasty blue vein stilton or mature cheddar. Served with a salad garnish and savoury biscuits.

Followed by a cup of freshly brewed coffee and after dinner mints.

If you would prefer to eat off our normal menu, book your table now and we will give you crackers & party poppers & treat you to coffee & mince pie after your meal.

FESTIVE BOOKING FORM

NAME										
STARTERS										
Prawn Cocktail										
Soup										
Chicken Wings										
Brie Wedges										

MAIN COURSES										
Turkey										
Beef Bourguignon										
Chicken Supreme										
Salmon										
Wellington										

DESSERTS										
Cheesecake										
Christmas Pudding										
Banoffi Pie										
Fudge Cake										
Cheese & Biscuits										

If you require sherry, wine or champagne to be served on arrival or at anytime during your meal, these may be pre ordered at your convenience.

Organisers Name Address Postcode..... Telephone Number Date of Booking: <i>(Deposit £10.00 per person)</i> Time to eat:

The Burley Inn - The Cross, Burley, Hampshire BH24 4AB

Telephone: 01425 403448