



BURLEIGH
COURT

Sunday Lunch Sample Menu

2 Courses £26 | 3 Courses £33

STARTERS

Soup of the Day (Plant based)

Fresh sourdough bread

Heritage Tomato Tarte fine

Isle of wight tomatoes, whipped goats curd & basil oil

Pressed Ham Hock Terrine

Pickeled carrots, sourdough crumb & mushroom emulsion

MAINS

28 Day Dry Aged Sirloin of Beef

Yorkshire pudding

Pan Fried Chicken Supreme

Sage & onion stuffing

Vegetable Nut Roast (Plant-based)

Carrot & swede mash, golden raisins

Slow Cooked Pork Belly

Apple & gooseberry ketchup

Pan Fried Stonebass Fillet

Red pepper pesto, Burleigh garden turnips, seasonal greens

All Roasts served with roast potatoes, seasonal vegetables, red cabbage

DESSERTS

Cremeux

Chantilly cream & Raspberry ripple

Iced Peanut Parfait

Dark Chocolate mousse, caramelised banana

Coconut Pannacotta (Plant based)

Strawberry Gel, coconut crumble, strawberry sorbet

Selection of Local Cheeses (£5 Supplement)

Grapes, celery, quince jelly, wafers