

The Burley Inn

01425 403448

2 Courses £25.95 3 Courses £30.95

Starters

Prawn Cocktail (GF)

Juicy prawns on a bed of lettuce in a piquant sauce.
Served with brown bread and butter. (gluten free available)

Warm Brie Wedges

Coated in a Rosemary and garlic crumb, deep fried until crisp.
Served with cranberry sauce.

Sweet Potato Soup (VE)

A pureed soup , flavoured with coconut and chilli.
Served with freshly baked bread and butter.

Ardennes Pate

A medium coarse pate with pork and chicken liver.
Served with a salad garnish, toast & butter.

Mains

Traditional Roast Turkey

Served with chipolata bacon roll, sage, onion, chestnut and apricot stuffing, gravy and cranberry sauce.(Gluten free option available)

Salmon in a Seafood Sauce (GF)

A steamed suprême of salmon, served in a tomato sauce with finely chopped prawns, white wine and chilli.

Jewelled Nut Roast (GF)

A vegetarian classic of walnuts, cashews, butternut squash, carrot, sweet potato and Cheddar cheese , topped with a white onion marmalade, apricots, cranberries and flaked almonds. Served with a vegetarian gravy.

Each Served with Roast Potatoes and seasonal vegetables

BBQ Pork Ribs

A rack of pork ribs coated in a sticky BBQ sauce.

Served with chips and coleslaw

Desserts

Chocolate Orange Dessert (VE) (GF)

A chocolate brownie base, topped with a chocolate filling and orange sauce, decorated with a chocolate crumb.

White Chocolate & Raspberry Swirl Cheesecake

A biscuit base topped with white chocolate cheesecake, with ripples of raspberry sauce, decorated with raspberry glaze & a brulee finish.

Key Lime Pie

A ginger pastry base with lime filling, topped with browned mallow meringue.

Each served with fresh cream , lightly whipped.

(please advise if vegan)

Christmas Pudding & Yuletide Sauce

A traditional Christmas pudding with a little cider, sherry, fruit and fruit peel.

Served with a sweet white sauce with cognac.

(Gluten Free option available)

Cheese and Biscuits

Choose from either soft mellow brie, tasty blue vein stilton or mature Cheddar.

Served with celery, grapes and savoury biscuits.

To Finish Freshly Brewed Filter Coffee & After Dinner Mints