

BURTON FARMHOUSE
& Garden Room Restaurant



where every occasion is special

Christmas Menu 2009

Main Course

Locally Produced Roast Turkey with Herb Stuffing, Sausage & Bacon
Wraps & Cranberry Sauce

Vegetable & Bean Casserole

Served with a selection of home grown & locally produced vegetables.

Homemade Desserts

Traditional Christmas Pudding

Sherry Trifle

Served with Custard, Clotted Cream or Ice Cream

£16.95 per head

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Christmas Menu 2009

Starter

Homemade Farmhouse Soup
Melon with Fruit Sorbet
Locally Produced Cheese & Vegetable Tart
Homemade Farmhouse Liver Pate

Main Course

Locally Produced Roast Turkey with Herb Stuffing, Sausage & Bacon Wraps
& Cranberry Sauce
Locally Produced Beef & Root Vegetables cooked in Red Wine with Dumpling
Locally Produced Game Pie with a Puff Pastry Top
Creamy Fish Crêpes
Vegetable Moussaka

Served with a selection of home grown & locally produced vegetables.

Homemade Desserts

Traditional Christmas Pudding
Warm Poached Pears with Chocolate Sauce
Rice Pudding
Chocolate Crème Brûlée
Seasonal Oven Roasted Fruits

£24.95 per head

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Starter

Homemade Farmhouse Soup
Melon with Fruit Sorbet
Pan Fried Garlic Tiger Prawns
Goats Cheese on Caramelised Onion Salad
Manuka Smoked Duck Salad

Main Course

Locally Produced Roast Turkey with Stuffing, Sausage & Bacon Wraps &
Cranberry Sauce
Locally Produced Roast Duck served with a Red Wine & Prune Sauce
Locally Produced Beef & Root Vegetables cooked in Red Wine with Dumpling
Locally Produced Pheasant with Stilton & Bacon
Vegetable & Herb Pie with Wholemeal Pastry
Aga Baked Fish of the Day
Served with a selection of home grown & locally produced vegetables.

Homemade Desserts

Traditional Christmas Pudding
Individual Fresh Fruit Pavlova
Crème Brulée
Sticky Toffee Pudding
Christmas Orange Jelly with Port Syllabub

£28.95 per head