



BURFORD HOUSE

Centre Stage Restaurant – September 2013 Dinner Menu Served Wednesday to Saturday Evenings 7.00pm – Last Orders 8.45pm

Aperitif

Prickly Pear Martini£7.95 per person

Starters

Homemade Soup of the Day.

Pan Fried Scallops with Slow Roasted Pork Belly and Sour Apple Sauce (£2 supplement)

Chicken Liver Parfait, Black Pudding Bread and Fig Jam

Grilled Baby Leeks, Blue Cheese Crust with Poached Egg and Morel Dressing

Main Courses

Seared venison Tenderloin, French Onions and Whole Grain Mustard Mash

-Trio of Cotswold Lamb-

Slow Cooked Shoulder of Lamb Steak, Herb Crusted Best End and

Pancetta Wrapped Boulangere with Broccoli, Gratin Potato and Rosemary Gravy

Fillet of Stone Bass, Sun Blushed Tomato, Chorizo and Brown Shrimp Risotto

Butternut Squash and Goats Cheese Pithivier with Creamed Spinach and Paprika Oil

Desserts

De-Constructed Banana Trifle

Chocolate Fondant with Popcorn Ice Cream
(15 Minute Wait – But we think it's worth it!)

Selection of Local Cheeses with Rachel's Mum's Chutney.

All our food is locally sourced & freshly prepared to order

Two Course Dinner.....£30.00

Three Course Dinner.....£35.00

La Cafetiere Coffee and Petit Fours.....£3.25 per person

A Service Charge of 12.5% is added to parties of 6 or more. All gratuities received go to the team.

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a half portion, please ask one of our team.

Our kitchen contains nuts. Please let us know if you suffer from food allergies.