



BURLEIGH  
COURT

## Sunday Lunch

### Starters £6

#### **Caramelised Cauliflower Soup**

#### **Smoked Salmon**

Horseradish crumb, Ginger & Cucumber

#### **Seared Pigeon Breast**

Granola, Goats cheese & Poached Rhubarb

#### **Warm Salad of Chicory & Radish**

with Pear & Saffron Chutney

### Mains

#### **28 day aged Sirloin of Beef**

Celeriac Puree, Slow Braised Ox Cheek

£16

#### **Roasted Gatcombe Pork Belly**

Caramelised Apple Sauce & Pulled Pork

£15

#### **Free Range Chicken Breast**

Roasted Garlic Puree, Sage & Onion Stuffing

£15

#### **Vegetable Nut Roast**

Carrot & Swede Mash & Golden Raisins

£13

#### **Pan Fried Pollock Fillet**

Celeriac Puree, Seasonal Vegetables & Beurre Noisette

£13

**All Roasts served with Yorkshire Pudding, Cauliflower Cheese  
& a Selection of Vegetables**

#### ***Food Allergies & Intolerances***

*To the best of our knowledge no genetically modified ingredients are used in this menu. If you have allergies or intolerances, please inform us at the time of ordering.*



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**Desserts £6**

**Dark Chocolate Brownie (GF)**  
Honeycomb & Vanilla Ice Cream

**Banoffee “cheesecake”**  
Mince pie ice cream, caramelised banana

**Warm Apple & Rhubarb Crumble**  
Vanilla Custard

Selection of local Cheeses

Selection of homemade Ice Creams & Sorbets

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