



BURFORD HOUSE

Centre Stage Restaurant – September 2010 Dinner Menu Served Thursday, Friday and Saturday Evenings 7.00pm – Last Orders 8.45pm

Aperitif

Burford House Sunset Cocktail£4.95 per person

Starters

Homemade Soup of the Day.

Balsamic Roasted Beetroot, Crudge's Goats Cheese and Watercress Salad with
Apple and Horseradish Jam

Seared Scallops with Slow Roasted Plantation Pork Belly and Sour Apple Sauce (£2 supplement)

Orange Scented Confit Duck Terrine with Early Grey Baked Apricots and Spicy Almonds

Main Courses

Braised Paupiettes of Pancetta Wrapped Venison with Kale and Garlic Mash,
Red Onion Gravy and Parsnip Crisps

Cotswold Rack of Lamb with Gratin Potato and Rosemary Gravy

Filet of Cod on a Chorizo and Smoked Paprika Tuscan Bean Stew

Butternut Squash and Oxford Blue Tart Tartan with Bean and Walnut Salad

Desserts

Chocolate Bread and Butter Pudding with Pear and Mint Ice-cream

Roasted Victoria Plum Baked Cheesecake with Plum Sorbet

Oxford Isis with Rachel's Mum's Chutney

All our food is locally sourced & freshly prepared to order

Two Course Dinner.....£27.50

Three Course Dinner.....£32.50

La Cafetière Coffee with Sea Salted Caramels£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.