



BURFORD HOUSE

Centre Stage Restaurant – February, 2012 Dinner Menu – Served Wednesday,
Thursday, Friday and Saturday Evenings 7.00pm – Last Orders 8.45pm.

Aperitif

Pear Martini£7.95 per person

Starters

Homemade Soup of the Day.

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

Ham Hock Terrine topped with Deep Fried Egg, Black Pudding Dough Soldiers and
Honey Mustard Mayonnaise

Pressed Baby Leek and Homemade Garlic and Thyme Curd Cheese Terrine with
Truffle and Morel Vinaigrette

Main Courses

Red Wine Poached Fillet of Beef with Wilted Spinach, Horseradish Mash and
Green Peppercorn Sauce

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

Home Smoked Mackerel Fillet on a bed of Jerusalem Artichoke Puree with
Our Own Curd Bacon and Forest Mushroom

Honey Roasted Butternut Squash and Russet Apple Tarte Tatin with
Goats Cheese and Pine Nuts

Desserts

Chocolate and Caramel Mille Feuille with Popcorn Brittle Ice Cream

A Plate of Rhubarb Desserts

Crudge's Revolution with Rachel's Mum's Chutney.

All our food is locally sourced & freshly prepared to order

Two Course Dinner.....£29.50

Three Course Dinner.....£35.00

La Cafetiere Coffee and Macaroons£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.