



## BURFORD HOUSE

### Centre Stage Restaurant – July, 2014 Dinner Menu

Served Wednesday to Saturday Evenings 7.00pm – Last Orders 8.45pm

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#### Aperitif

Cocktail – Chambord Royale.....£7.95 per person

Champagne and Raspberry Chambord Liqueur

#### Starters

Homemade Soup of the Day (V)

Pan Seared Scallops, Beetroot Spaghetti, Pea Soup and Mint Oil (£2.00 Supplement)

Home Smoked Chicken, Pancetta and Grape Salad with Mustard Seed Dressing

Warmed Brie and Cranberry Tart with Pickled Walnut Dressing (V)

#### Main Courses

**- The Burford House Signature Dish - 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

8oz Fillet Steak with Sautéed Potatoes, Grilled Garlic Field Mushroom and Vine Tomatoes

Slow Cooked Belly of Pork, with Apple Mash, Buttered Savoy Cabbage, Red Onion Compote and  
Calvados Jus

Oven Baked Stuffed Squid with Chilli Salsa and Tomato Paella

Deep Fried Morel Mushroom Gnocchi with Spinach Timbale and Truffle Dressing (V)

#### Desserts

Black Forrest Mousse Cake with Kirsch Cream and Cherry Ripple Ice Cream

Baked Marshmallow with Trio of English Strawberry Delights

Selection of Cheeses with Burford House Chutney

**All our food is locally sourced & freshly prepared to order**

Two Course Dinner.....£35.00

Three Course Dinner.....£39.00

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.