



BURLINGTON HOTEL

FOLKESTONE



FESTIVE PARTY MENU 2021

LEEK & POTATO SOUP PB | GF

leek crisps, parsley oil

FREE RANGE CONFIT CHICKEN TERRINE

toasted brioche, pickled red onion, whole grain mustard mayonnaise

POACHED SEA TROUT & HERB ROULADE

docker sourdough crostini, avocado and lime purée



ROAST TURKEY FROM THE BUTCHER OF BROGDALE GF

roast potatoes, maple parsnips, sage and chestnut stuffing, roast gravy

GRILLED AUBERGINE & RATATOUILLE STACK PB | GF

truffle mash, parsley and hazelnut pesto

SLOW-COOKED SUSSEX BEEF BRISKET GF

roasted potatoes, kale, red wine reduction

PAN FRIED HAKE GF

mashed potatoes, spinach, samphire, brown shrimp, lemon and caper butter

All main courses are served with a selection of traditional winter vegetables from Watts Farm in Kent



CHRISTMAS PUDDING V

brandy sauce

CHOCOLATE ORANGE ROULADE V

taywell mince pie ice-cream

VANILLA PANNA COTTA PB | GF

poached satsuma, meringue pearls



ORGANIC COFFEE & MINCE PIES

V = VEGETARIAN | PB = VEGAN / PLANT BASED | GF = GLUTEN FREE

A discretionary 10% gratuity will be added to your bill which is paid directly to our staff.
Please allow at least 30 minutes for your meal. Some items may contain allergens, please ask to speak to a manager for more information.