

BURROUGH HILL RESTAURANT

MENUS

Wednesday 25th July

Breaded Goats Cheese with Heritage Beetroot
Ham Hock Terrine with Piccalilli

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Chicken Breast with a White Wine and Mushroom Sauce
Cod Loin with a Tomato and Olive Crust
Baked Portobello Mushroom with Ricotta and Spinach
Served with Fresh Vegetables and Chips

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Crème Brulee
Pecan Pie and Cream
Cheese and Biscuits

Thursday 26th July

Tempura Battered Prawns with a Sweet Chilli Dip
Creamy Garlic Mushrooms with Crusty Bread

*

Steak Pie with a Rich Red Wine Gravy, Chips and Peas
Lamb Tagine served with Cous Cous and Flatbread
Vegetable Tagine served with Cous Cous and Flatbread

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Chocolate Fudge Cake
Raspberry Tiramisu
Cheese and Biscuits

Friday 27th July

Mini Mezze of Parma Ham, Homous, Olives and Flat Bread
Vegetable Tempura with Sweet Chili Dip

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Chicken Balti served with Rice and Naan Bread
Battered Fish and Chips with Mushy Peas and Bread and Butter
Vegetable Curry served with Rice and Naan Bread

*

Banoffee Pie
Lemon Posset and Berries
Cheese and Biscuits

Saturday 28th July – Evening

Beetroot Cured Smoked Salmon with Lemon Mayonnaise
Vegetable Terrine with Spicy Tomato Coulis

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Rump Steak served with Mushrooms and Onion Rings
Salmon Fillet with a Salsa and Coriander Crust
Allotment Pie

All served with Salad and Chips

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Sticky Toffee Pudding and Custard
Pecan Pie and Cream
Cheese and Biscuits

BAR

BAR STAFF WILL PROVIDE A FULL AT SEAT BAR SERVICE,
INCLUDING THE SALE OF A SELECTION OF WINES AND CHAMPAGNE

PRICES

DINNER - £19.50 if pre-booked, or £22 on the day

RESERVATIONS

Pre-event booking is **STRONGLY** recommended. We have limited capacity and demand is high for this facility, having sold out in 2017. Visit www.frickleypark.co.uk to make and pay for bookings

U18 teams can be catered for – please speak to your regional co-ordinator to arrange a suitable night and we will endeavour to cater for your requirements

On making your booking you will be asked to select starter and main courses for dinner.

Please understand that operating a full service restaurant on a greenfield site is very expensive, and whilst the facility is subsidised by the event, pre-selection of certain courses helps us keep the menu price down

