

***BURROUGH HILL  
BAR & RESTAURANT***

**MENUS**

£18 per person (£15 for pre-booking)

**THURSDAY 28<sup>th</sup> JULY**

CREAM GARLIC MUSHROOMS SERVED ON TOASTED CIABATTA  
HOMEMADE CHICKEN LIVER PATE, CHUTNEY & CROUTES  
MANGO, MELON & PRAWN COCKTAIL

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BEEF BOURGUIGNON TOPPED WITH A TOASTED CHEESE CROUTE  
PORK ROULADE, STUFFED WITH PORK & APRICOT FORCEMEAT  
LEEK & GRUYERE CHEESE PARCEL

ALL THE ABOVE SERVED WITH DAUPHONOISE POTATOES OR CHIPS & FRESH  
VEGETABLES

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VANILLA CHEESECAKE  
STICKY TOFFEE PUDDING  
CHEESE & BISCUITS

**FRIDAY 29<sup>th</sup> JULY**

SMOKED SALMON WITH BEETROOT SERVED ON POTATO ROSTI  
CHICKEN WALDORF SALAD  
GOATS CHEESE AND ROAST PEPPER GALETTE

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LAMB TAGINE, SERVED WITH COUS COUS  
CHICKEN KIEV

VEGETABLE TAGINE, SERVED WITH COUS COUS

ALL THE ABOVE SERVED WITH FRESH SALAD & JACKET POTATO OR CHIPS

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WARM CHOCOLATE BROWNIE  
LEMON TART  
CHEESE & BISCUITS

**SATURDAY 30<sup>th</sup> JULY**

ANTI PASTI PLATE  
FILO WRAPPED KING PRAWNS WITH SWEET CHILLI DIP  
PLUM TOMATO TARTE TATIN

Balsamic & garlic jam

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6oz RUMP STEAK, ONION RINGS & PEPPER SAUCE  
FRESH SALMON FILLET, WITH A SALSA & CORIANDER CRUST  
THAI VEGETABLE CURRY, STICKY RICE

ALL THE ABOVE SERVED WITH FRESH SALAD & NEW POTATOES OR CHIPS

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STRAWBERRY MERINGUES  
LEMON POSSET  
CHEESE & BISCUITS