

BURROUGH HILL RESTAURANT

MENUS

Wednesday 24th July

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

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Chicken Alfredo Lasagne served with Garlic Bread & Salad
Homemade steak pie, Chipped potatoes and Peas
Squash, Spinach & Pinenut pie & Chipped potatoes

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

Thursday 25th July

Chicken tikka Skewers with Raita
Selection of Indian bites, Onion Bahji's and homemade samosa's with pickles & Chutney's
Chicken Liver Parfait with Crispy Croutes & Fruit Chutney
Baked Camembert Bite with Spicy Tomato Chutney

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Indian Chicken Curry Served with Rice and accompaniments
Chickpea & Spinach Curry Served with Rice and accompaniments
Lamb Tagine Served with Rice and accompaniments
Chicken Pie & Chipped potatoes
Allotment (Vegetable) Pie & Chipped potatoes
Lasagne & Chipped potatoes

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Mango Posset with homemade shortbread
Lemon Cheesecake
Cheese and Biscuits

Friday 26th July

Mediterranean Mezze Platter
Broccoli & Blue cheese tart

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Beef Daube
Mushroom Wellington
Salmon with Salsa & Coriander crust

All served with Dauphinoise potatoes and fresh seasonal vegetables

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Chocolate & Orange Mousse
Apple Crumble Tart served with Custard
Cheese and Biscuits

**Only a few
places left**

Saturday 27th July

Garlic Mushrooms with Homemade Focaccia
Ham Hock Terrine with Homemade Piccalilli

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Rump Steak

Cod Provencale

Stuffed Squash filled with sweet potato, spinach & Pine Nuts

All served with Roast new potatoes & Salad

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Individual Fruit Pavlova

Homemade Chocolate Brownie & Ice 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
BYO SUBJECT TO £20 CORKAGE

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 previous years. 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

