
The *Burgundy* Restaurant



A la carte menu

To start

Charcuterie board to share: Prosciutto, chorizo, salami, mozzarella, pulled pork & pastrami with artisan breads, olives, sundried tomatoes, pickles and parmesan	£12.50
Innes goats curd & pink peppercorn parfait with beetroot & apple GF	£7.50
Pan seared scallops, spiced laksa, golden sultana puree, toasted almonds & squid ink tuille	£8.50
Spiced butternut squash terrine, pumpkin veloute, toasted pumpkin seeds & sage oil	£6.50
Tea smoked duck breast, cranberry gel, enoki mushrooms, duck consommé & micro herbs	£9.00
Citrus & fennel cured mackerel, beetroot polenta, wasabi crème fraiche, endive, lemon and dill	£7.50
Any table d'hôte starter	£6.00



Please make us aware of any allergies and ask for further details of dishes that contain allergens.

Residents on a dinner inclusive rate have a £25 food allowance.

October 2018

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To follow

Trio of pork: seared fillet, pressed shoulder & pork faggot, butterbean puree, parsnip, cauliflower, roast apple & calvados	£17.50
Cannon of lamb with butternut squash, baby vegetables & wood sorrel GF	£21.95
Pan seared pheasant, with red cabbage, celeriac turnip & blackberry GF	£18.95
Pan fried halibut, lemon and caper butter, sea vegetables, cockles & whelks GF	£20.95
Mushroom squash & red pepper stroganoff served with boiled rice V	£13.95
Any table d'hôte main course	£16.00

Arden classics

Steak Diane – pounded beef fillet, flambéed in butter with a cognac, mushroom and mustard sauce. Served with shoestring fries or fat chips	£29.00
Beef Stroganoff – thinly sliced beef fillet sautéed with onions, mushrooms, sour cream and herbs. Served with rice, shoestring fries or fat chips	£20.00
Steak Rossini – beef fillet steak cooked in Madeira Sauce served on a croute and duck liver paté. Served with shoestring fries or fat chips	£29.00

All main courses served with a selection of vegetables

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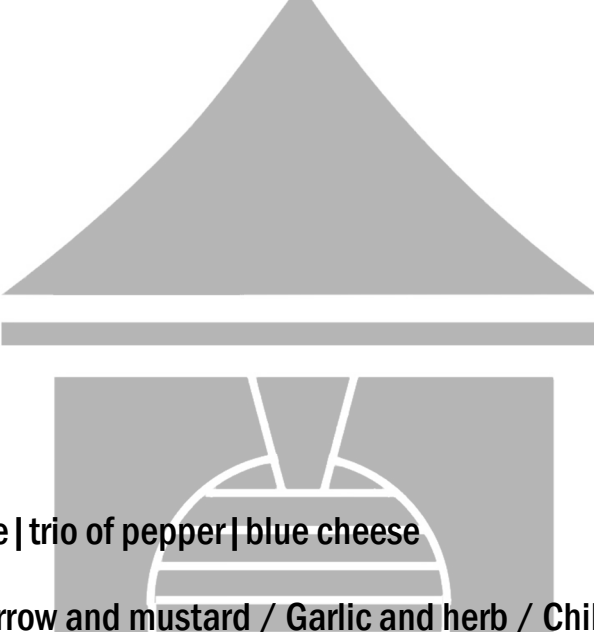
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The Grill

All our Staffordshire beef is aged on the bone for 28 days, all weights are uncooked, prime centre cut and cooked to your liking. All served with the Arden grill garnish, shoestring fries or triple cooked fat chips and a selection of vegetables



8oz rump	£22.50
7oz sirloin	£24.00
8oz ribeye	£24.00
7oz fillet	£29.00
16oz T Bone	£36.00
Steak sauce : Béarnaise trio of pepper blue cheese	£3.00
Steak butters: Bonemarrow and mustard / Garlic and herb / Chilli and lime	£3.00

Sides (also available to order with table d'hôte menu)

Shoestring fries or triple cooked fat chips	£3.00
Onion rings	£3.00
Mixed salad	£3.00
	£3.00

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To finish

Carrot cake with textures of white chocolate	£5.50
Raspberry soufflé with buttermilk ice cream (Please allow 15 minutes for preparation)	£5.50
Bendy chocolate ganache with vanilla ice cream & textures of strawberry	£5.50
Rhubarb panna cotta, ginger beer sorbet, ginger nut crunch, poached rhubarb & a anglaise foam	£5.50
Selection of hand churned ice creams & sorbets	£5.50
Selection of English cheese & biscuits with fresh fruits & chutney	£8.00

Hot beverages



Filter coffee	£2.85
Cappuccino *	£2.95
Latte Macchiato *	£3.05
Espresso *	£2.75
Moccalatte *	£3.10
Americano *	£2.85
Hot Chocolate	£2.95
Pot of tea for one — Choose from; English breakfast, Earl Grey, white tea pear tatin, pure peppermint, zingy lemon & ginger, raspberry inferno, peach and rhubarb, vanilla chai, green tea	£2.40
Pot of tea for two — Choose from above	£4.10

* Available decaffeinated

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