

The Burgundy Restaurant



TABLE D HÔTE MENU

THREE COURSES FOR £29.95 PER PERSON

Provençal King Prawns ( available)




Served with crusty bread roll

Falafal on a Bed of Salad ( )

served with tzatziki and a pitta bread

Chicken Caesar Salad

Served with lettuce, streaky bacon, parmesan, croutons and Caesar sauce

Homemade Soup Of The Day (   available)

served with a crusty bread roll

Cantonese Sticky Pork Rice Bowl 

Served in char sui sauce with Cantonese greens

Moroccan Stuffed Aubergine ( )



Served with mixed vegetables topped with grill cheese on a side of quinoa salad

Prawn Linguine

Served with roasted cherry tomatoes and a chilli garlic, anchovy and caper sauce

The Arden's Hand Battered Cod

Served with chips, mushy peas and tartare sauce

Authentic Homemade Sri Lankan Chicken Curry (  available)

In a blend of spices and coconut milk with yellow rice and poppadoms

Chocolate and caramel tarte

Served with brandy basket, ice cream and berries

Arden's Tropical Orange Cheesecake

With a Malibu sauce

Sticky Toffee Pudding

Served with ice cream drizzled in caramel sauce

Raspberry Eton Mess 

Served with Chantilly cream

 Suitable for vegetarians  Vegan  Gluten free

Allergen awareness; some of our menu items contain nuts, gluten, wheat and other allergens. Information on all our allergens are available. Please let us know when ordering if you have a specific dietary requirement or allergy. Apr 2024