

# THE BURLINGTON RESTAURANT

## Sample A La Carte Menu

### Starters

#### SALMON

Salmon "mi-cuit" – Crab  
Avocado & wasabi – Caviar

#### FOIE GRAS

Foie gras ballotine – Goosnargh duck textures  
Fig fluid gel – Toasted brioche

#### SCALLOPS

Seared hand-dived scallops – Celeriac  
Smoked eel – Apple – Truffle

#### TURBOT

Turbot – Langoustine – Cauliflower  
Black pudding – Sorrel

### Main courses

#### LAMB

Textures of lamb – Broccoli – Olive  
Tomato – Goats cheese – Rosemary & garlic jus

#### VENISON

Cumbrian venison loin – blackpudding bonbon  
Pumpkin & lemon – Chestnut cannelloni – Chocolate

#### BEEF

Smoked sirloin – Braised blade & tongue  
Artichoke risotto – Nameko – Vanilla

#### HALIBUT

Halibut – Shrimps – Oxtail – Parsley root purée  
Grelot onion – Red wine

## Desserts

### CHEESE

A selection of Eric's Premier cheeses

Homemade bread

(as an extra course £12.00 for 6 cheeses)

### TIRAMISU

Mascarpone parfait – Coffee – Amaretto

Liquorice ice-cream

### APPLE

Caramelised Apple pie mousse – Apple sorbet

Blackberry – Crisp filo

### CHOCOLATE

Amedei chocolate palette – Caramel

Banana – Lime

### PINEAPPLE

Confit pineapple – Lemongrass – Coconut

Coriander

Sixty five pounds

Coffee, tea or infusion and treats

Five pounds