

Burnside A La Carte Wedding Menus

Starters

Cantaloupe and Charentais melon with lychee puree and lime sorbet	£5.50
Thai fish cakes with herb salad and sweet chilli dipping sauce	£6.20
Salad of Tomato and Buffalo Mozzarella with glazed pear and walnut dressing	£6.60
Hot smoked chicken Caesar salad, iceberg lettuce, bacon and garlic croutons	£7.00
Antipasto of Cumbrian air dried ham, Salami, Prosciutto, Sun blushed tomato, olives, toasted Focaccia	£7.20
Terrine of salmon and prawn with Melba Toast and Coriander pesto	£6.00
Chicken liver parfait with toasted brioche and apple Calvados chutney	£5.90
Timbale of smoked and poached salmon, Morecambe Bay shrimps, rocket salad and Garlic aioli	£6.90
Shredded lobster and crab with micro salad and lemon mayonnaise	£6.20
Goat's cheese and roasted red pepper terrine with watercress, lambs lettuce and French dressing	£5.40
Sun Blushed tomato and French Brie tart with baby salad leaves and a basil infused dressing	£5.50

Soup

Roasted carrot and coriander soup	£5.50
Tomato and basil bisque, croutons	£5.50
Velvet cream of Wild mushroom and tarragon soup	£5.50
Leek and potato, truffle oil	£5.50
Cream of Broccoli and stilton soup	£5.50

Sorbet

(additional course)

Champagne	£3.70
Bitter Lemon	£3.70
Orange	£3.70
Mango	£3.70

Main Courses

Pan Glazed Chicken Breast with parmesan mash and Madeira jus	£15.00
Escalope of Norfolk Turkey with leek fondue, roast chateau potatoes and a calvados jus	£14.50
Breast of Corn Fed Chicken, stuffed with gruyere, cumin and garlic, wrapped in Parma Ham with saffron potatoes and noilly pratt sauce	£16.00
Braised Rump of Lamb with honey roasted parsnips, chef's mash and a port and redcurrant Jus	£18.75
Roasted Fell Bred Rib of Beef, Rosti Potato, chateau vegetables, Yorkshire pudding and traditional gravy	£19.50
Chicken supreme, dauphinoise potatoes, crispy pancetta, medley of vegetables, oyster mushroom sauce	£17.25
Cannon of Lamb, Herb Mash, Red Wine Jus	£17.95

Main Courses (continued)

Slow Cooked Loin of Pork with sweet Puree and a pan jus	£16.50
Breast of Guinea Fowl with braised leeks, fondant potatoes and a juniper berry sauce	£17.25
Braised Lamb Shank served on a bed of braised red cabbage and cranberries with anna potatoes and redcurrant and rosemary jus	£16.75

Fish Main Courses

Salmon Pave with wilted greens, pea and broad bean dressing and saffron potatoes	£19.60
Roasted Fillet of Sea Bass, Herb Crushed Potatoes, Caper and Olive Dressing	£17.95
Lightly Grilled Scottish Salmon Fillet, Parsley Crushed new Potatoes, Buttered Vegetables, Dill and Chive Butter	£17.50
Fillet of Cod with a Pine Nut and Fresh Parsley Crust, Pea Veloute and turned potatoes	£18.00
Roasted Tail of Monkfish with Irish cabbage, mustard cream and chef's risotto	£21.10

Vegetarian Main Courses

Fine Tart of Courgette and Tomato, Rocket Salad, balsamic Dressing	£11.75
Risotto of Wild Mushroom, Parmesan Shavings	£13.10
Slow Cooked Cassoulet of Five Beans, Melting cheese, Cumin Infused Basmati Rice	£12.75
Filo Basket of Forest Mushrooms, Shallots and Spinach, Madeira Sauce	£11.95
Char-grilled Vegetables and Gruyere Parcels, Vegetables Couscous, Watercress Pesto	£12.50

Desserts

Profiteroles, Chantilly Cream, Dark Belgian Chocolate Sauce	£5.75
Vanilla Pod Panacotta, Raspberry Coulis, Sables Biscuit	£5.75
Crème Caramel, Black Forest Berry Compote, Clotted Cream	£5.75
Warm Bramley Apple Pie, Cornish Clotted Cream	£5.75
Bitter Glazed Lemon Tart, Passion Fruit Coulis	£5.75
Fresh Raspberry Cream Pavlova, passion Fruit Coulis	£5.75
Dark Chocolate and Bailey's Tart, Vanilla Bean Ice Cream	£5.75
Brandy Snap Basket, Fresh Fruits, Strawberry Ice Cream	£5.75
Sticky Toffee Pudding with vanilla ice cream	£5.75
English Cheeses with Celery, Grapes, Chutney, Walnut Bread, Selection of Biscuits	£8.30
Fresh Strawberries in Season	Seasonal Price

Coffee

Freshly Brewed Coffee with Chocolate Mint Crisp	£3.00
Freshly Brewed Coffee with Homemade Petit Fours	£4.50