



BURLINGTON HOTEL

FOLKESTONE



FESTIVE PARTY MENU 2025

MUSHROOM & CHESTNUT SOUP PB | GF
herb oil

CHICKEN LIVER PÂTÉ GF°
brioche toast, tomato chutney

BEETROOT POACHED SEA TROUT BALLOTINE GF°
crouton, celeriac remoulade



ROAST TURKEY GF
roast potatoes, maple parsnips, sage and chestnut stuffing, pan gravy

BUTTERNUT SQUASH WELLINGTON PB
hasselback potatoes, braised red cabbage, red wine and miso gravy

PAN FRIED COD GF
fondant potato, green beans, dill and white wine cream sauce

BRAISED BEEF SHIN GF
fondant potato, braised red cabbage, beef gravy

All main courses are served with a selection of traditional winter vegetables from Watts Farm in Kent



CHRISTMAS PUDDING
brandy sauce

TREACLE TART PB
taywell yuzu sorbet, toffee sauce

ORANGE PANNA COTTA GF
mulled wine poached pear



COFFEE & MINCE PIES PB°

V = VEGETARIAN | PB = VEGAN / PLANT BASED | GF = GLUTEN FREE | GF° / PB° = CAN BE ADAPTED UPON REQUEST

A discretionary 10% gratuity will be added to your bill for meals served in the Bay Tree Bar & Grill which is paid directly to our staff.
Please allow at least 30 minutes for your meal. Some items may contain allergens, please ask to speak to a manager for more information.