



BURLINGTON HOTEL

FOLKESTONE



FESTIVE PARTY MENU 2024

LEEK & POTATO SOUP PB | GF
herb oil

CHICKEN & TARRAGON TERRINE GF°
toasted brioche, red onion marmalade

BEETROOT CURED SEA TROUT GF°
crostini, celeriac remoulade



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

BEETROOT WELLINGTON PB
hasselback potatoes, kale, red wine and miso gravy

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

BRAISED BRISKET OF BEEF GF
fondant potato, ratatouille, beef gravy

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



CHRISTMAS PUDDING GF
martell vs brandy sauce

DARK CHOCOLATE TORTE PB | GF
taywell yuzu sorbet, blood orange jam

LEMON POSSET V | GF
taywell cherry and kirsch sorbet, mulled wine poached pear



COFFEE & MINCE PIES

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.