



CEGIN BURLINGTON
FINE CULINARY SERVICES

MENU 1

STARTERS

CHICKEN LIVER, WHISKEY & ORANGE PATÉ WITH RED ONION MARMALADE
AND TOASTED CROÛTES

HAM HOCK TERRINE, PICCALILLI, BRAN SODA BREAD
AND A WELSH RAREBIT CROQUETTE

PANKO BREADED GOATS CHEESE, MULLED WINE POACHED PEAR,
WATERCRESS, PICKLED RED ONIONS WITH CREAMED BEETROOT PURÉE

WILD MUSHROOMS ON BRIOCHE, WITH A MUSHROOM CAPPUCCINO
AND WHITE TRUFFLE OIL

SMOKED HADDOCK FISHCAKE, POACHED EGG,
WITH HOLLANDAISE SAUCE AND WATERCRESS

MAINS

PAN-FRIED CHICKEN BREAST, DAUPHINOISE POTATOES WITH BROCCOLI PURÉE,
TENDERSTEM BROCCOLI AND CHICKEN JUS

PORK BELLY, BUBBLE & SQUEAK CAKE WITH CARROT PURÉE, ROASTED CARROT,
CURLY KALE AND CIDER JUS

GREMOLATA CRUMBED LAMB SHANK WITH TURNIP, BACON & CIDER
GRATIN, TURNIP & HORSERADISH PURÉE, HONEY ROAST TURNIP AND LAMB JUS

SEA BREAM, LENTILS À LA FRANÇAISE, CELERIAC PURÉE,
WITH CHANTENAY CARROTS AND CHORIZO OIL

PARSNIP, PERL LAS & HAZELNUT NUT ROAST WITH PARSNIP PURÉE,
HONEY ROAST PARSNIP AND CURLY KALE

BUTTERNUT & MASCARPONE RISOTTO, TRUFFLED BUTTERNUT,
SPINACH PURÉE, ROCKET OIL AND A PARMESAN CRISP

DESSERT

SALTED CARAMEL CHOCOLATE TORTE WITH YOGHURT SORBET AND TUILE

GLAZED LEMON TART, WITH A PASSION FRUIT SORBET AND RASPBERRY COULIS

CARDAMOM PANNACOTTA WITH LEMONADE JELLY, SOURCREAM ICE CREAM,
CANDIED LEMON ZEST AND POPPYSEED SHORTBREAD

PEACH & ALMOND FRANGIPANE WITH VANILLA ICE CREAM

CHOCOLATE & RASPBERRY CLAUFOUIS WITH RASPBERRY SORBET

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM