



**CEGIN BURLINGTON**  
FINE CULINARY SERVICES

## MENU 2

### STARTERS

SALMON & PRAWN TIAN WITH A BLOODY MARY SORBET, PAPRIKA TUILE,  
AND CUCUMBER & HORSERADISH GAZPACHO

DOUBLE BAKED CRAB, LEMON & CORIANDER SOUFFLÉ, CHIVE CRÈME FRAÎCHE,  
WALNUT AND RED APPLE & FRISÉE SALAD

SPICED PUMPKIN PANNACOTTA WITH PUMPKIN PURÉE, CRISPY SEAWEED, PUMPKIN SEED BRITTLE,  
PICKLED WILD MUSHROOMS AND CHINESE ARTICHOKE

BLACK BOMBER CHEDDAR CRÈME BRÛLÉE WITH ASPARAGUS, TEMPURA SPRING ONION,  
CHIVE & ROCKET PESTO AND CARAMELISED ONION BREAD

DUCK, PORK & CRANBERRY TERRINE WITH ROASTED BEETROOT CHUTNEY,  
TOASTED CROÛTES AND CORNICHORN

CHICKEN CAESAR CROQUETTES WITH CHARRED LITTLE GEM LETTUCE, SALSA VERDI AND PARMESAN BAVAROIS

### MAINS

CWRW BRAF BRAISED FEATHERBLADE OF BEEF WITH CHIVE CREAMED POTATOES, ROASTED SHALLOTS,  
CARROTS AND CURLY KALE

BUTTER POACHED BALLOTINE OF CHICKEN WITH CHORIZO, SWEETCORN & SMOKED PAPRIKA PURÉE,  
SWEETCORN KERNELS, CHICKEN CROQUETTE, CRISPY CHICKEN SKIN AND DIJON & LEMON JUS

PAN-FRIED PAVE OF SALMON WITH POACHED EGG, LEEK, CHORIZO & SMOKED HADDOCK RISOTTO,  
AND SMOKED PAPRIKA OIL

PAUPIETTE OF CRAB STUFFED PLAICE WITH SWEET POTATO MASH, SALT PLAICE BONBON,  
SPINACH PURÉE AND PICKLED MANGE TOUT

PEARL BARLEY RISOTTO WITH MUSHROOM PURÉE, MUSHROOM PÂTÉ CROQUETTE, PICKLED MUSHROOMS,  
FRIED QUAIL EGG AND SPINACH PURÉE

BEETROOT TARTE TATIN WITH SPINACH, ROASTED ON THE VINE CHERRY TOMATOES,  
GOATS CHEESE MOUSSE, BLACK OLIVE TAPENADE AND BALSAMIC REDUCTION

### DESSERT

LIME CHEESECAKE WITH BITTER CHOCOLATE SORBET AND LIME POSSET

MERLYN WELSH LIQUOR CRÈME BRÛLÉE WITH ORANGE SHORTBREAD BISCUIT

CARROT CAKE WITH CINNAMON ICE CREAM, CREAM CHEESE FROSTING, RAISIN PURÉE, CANDIED WALNUT  
AND CARROT JELLY

WHITE CHOCOLATE PANNACOTTA WITH PASSION FRUIT JELLY, MANGO SORBET, COCONUT FOAM  
AND COCONUT TUILE

TOASTED MARSHMALLOW WITH PEANUT BUTTER MOUSSE, SOUR APPLE GEL, TOFFEE,  
AND CHOCOLATE & CALVADOS SAUCE AND FRESH APPLE

DARK CHOCOLATE CHIBOUST WITH CLOTTED CREAM ICE CREAM, BLACK PEPPER TUILE  
AND HIBISCUS CONSOMMÉ

#### CONTACT DETAILS

E: [INFO@CEGINBURLINGTON.CO.UK](mailto:INFO@CEGINBURLINGTON.CO.UK)

T: 07722 189027

W: [CEGINBURLINGTON.CO.UK](http://CEGINBURLINGTON.CO.UK)