

# burleigh court

4 star conference centre & hotel

## Spring Menu 2015

Crab tortellini, spiced seafood sauce, tomato concasse, spring onions	£ 7
Chicken liver and brandy parfait, pecan and raisin toast, spiced apple chutney	£ 6
Butternut squash and onion bhajis, mango raitha, coriander and mint salad	£ 6
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Grilled arctic char, tomato and fennel salsa, dressed rocket	£18
Rump of lamb, bulgar wheat tabbouleh, tomato and basil coulis, tzatziki	£22
Breast of corn fed chicken, chorizo, spring vegetable and puy lentil broth	£16
Tomato fondue and mozzarella puff pastry tart, rocket, tomato and red onion salad	£13
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Raspberry and white chocolate tart, raspberry ripple ice cream	£ 6
Rhubarb syllabub with brandy snaps	£ 6
Artisan cheese plate served with biscuits, celery and homemade chutney	£7
Quorndon Country Ice Creams and Sorbets	£5

### **Our local producers and suppliers**

Lamb – Ray Camplejohn, Syston

Ice Cream and Sorbets – Quorndon Country Ice Creams & Sorbets, Bawdon Lodge Farm, Loughborough

Artisan Cheese including Webster's Stilton, Sparkenhoe Red Leicester, Lincolnshire Poacher, Rutland Slipcote, Battlerfield Blue and Bosworth Ash Goats - House of Callow, Leicester or direct from the farm (see our cheese menu for details)

[www.eattheseasons.co.uk](http://www.eattheseasons.co.uk)

**FOOD ALLERGIES & INTOLERANCES** before you order your food and drinks, please speak to our staff if you have a food allergy or Intolerance

Prices include VAT at the current rate