

THE BURTON HOTEL

GOURMET EVENING

24 September

6:30 arrival for pre-dinner drinks

Sit-down at 7:00 PM

£50 per person

A specially curated evening menu from The Burton Hotel kitchen

Pea velouté, ricotta tortellini and mint crisp

Potted ham hock, pickled vegetables,
sweet piccalilli and crostini

Beetroot-cured salmon, potato and fennel salad,
citrus crème fraîche

Fillet of beef, ox cheek and tarragon raviolo,
burnt onion purée, pickles and truffle jus

Caramelised lemon tarte, lime sorbet and raspberries

Selection of British cheese, savoury biscuits,
celery, chutney and grapes

Coffee and a selection of petit fours



Enquiries at Reception

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