

THE BURTON HOTEL
KINGTON
**GOURMET
EVENING**

FRIDAY 6th NOVEMBER 2026

*An eight-course seasonal tasting menu
showcasing the very best autumn ingredients.*

JERUSALEM ARTICHOKE VELOUTÉ

Wild mushrooms, Parmesan crisp, truffle oil

CONFIT DUCK LEG BONBON

Spiced plum, radicchio, five-spice

SEA BASS CEVICHE

Blood orange, radish, coriander

ROAST LOIN OF VENISON

*Butternut squash, fondant potato,
Brussels sprout leaves, blackberry, venison jus*

WHIPPED GOAT'S CHEESE

Roasted fig, thyme, honey, oat tuile

LEMON SORBET

Elderflower syrup

TARTE BOURDALOUE

Poached pear, almond frangipane, vanilla bean ice cream

COFFEE & PETIT FOURS



ARRIVE FOR
PRE-DINNER DRINKS
FROM 6.30pm



DINNER
SERVED AT
7.00pm

£89

PER PERSON
WITH FLIGHT OF WINES

✿ **BOOKING REQUIRED ♦ LIMITED AVAILABILITY** ✿

ENQUIRIES AT RECEPTION



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