

London Mark Burns Weekend 2026 Menu Options

Please could you confirm your menu choice for each course by entering the **number assigned** to each option on the attached booking form or when booking online.

FRIDAY NIGHT

Starter

1) Ham hock and pea terrine served with pea shoots, croutons and a pea crème fraiche (G,M)

Or

2) Vegetable soup served with gf croutons and a herb oil Ve, GF

Main

1) Roasted chicken breast with a mushroom and tarragon sauce, fondant potato and seasonal vegetables (M)

Or

2) Butternut squash and sage risotto topped with crispy leeks **Ve**

Dessert

1) Warm chocolate fondant pudding with an orange sorbet V (M,E,G)

Or

2) Vegan chocolate truffle torte with a vegan honeycomb ice cream Ve (S)

Or

3) Selection of ice cream sundae V (M,E)

SATURDAY NIGHT

<u>Starter</u>

1) Smoked salmon and prawn cocktail with Marie rose sauce (Mu,E,Cr,F)

Or

2) Roasted vegetable and herb terrine, baby leaf and a tomato coulis **Ve**

Intermediate

1) Highland haggis, neeps and tatties with a whisky gravy (G)

Or

2) Vegetarian haggis, neeps and tatties with a vegetarian whisky gravy Ve (G)

<u>Main</u>

1) Slow braised beef steak, dauphinoise potato and roasted seasonal vegetables (M)

Or

2) Pan-seared sea bream fillet with lemon jus, herb crushed potatoes and seasonal vegetables (F,M)

Or

3) Tofu steak marinated in fresh herb and garlic with crushed peas, baby roast potatoes and roasted seasonal vegetables Ve (S)

<u>Dessert</u>

1) Scottish Cranachan (raspberries, roasted oats and honey) V (G,M)

Or

2) Vegan Scottish Cranachan (raspberries and roasted oats) FF

Or

3) Selection of ice cream sundae V (M,E)

Cheese Platters will follow dessert ${\bf V}$ (M,C,G)

Ve Vegan, V Vegetarian, GF Gluten Free, FF Free From/Allergen Free

C = celery; G = Cereals containing Gluten; Cr = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; Mo = Molluscs; Mu = Mustard; N = Nuts; P = Peanuts; Ss = Sesame Seeds; S = Soya; Su = Sulphites.