



London Mark Burns Weekend 2027 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) Chicken Liver Parfait – Smooth, rich parfait served with sweet onion marmalade and lightly toasted brioche **(E, M, Su, G)**
- 2) Butternut Squash & Sweet Potato Soup – Creamy seasonal soup garnished with toasted pumpkin seeds **(FF)**

Main

- 1) Roasted Chicken Breast Coq au Vin – Succulent chicken with Dauphinoise potatoes, pancetta, button mushrooms, and a rich red wine jus **(M)**
- 2) Wild Mushroom Risotto – Creamy Arborio rice with sautéed wild mushrooms, finished with truffle oil and Parmesan **(M, can be Free From)**

Dessert

- 1) Sticky Toffee Slice – Decadent slice drizzled with butterscotch sauce, white chocolate crumble, and vanilla bean ice cream **(G, E, M)**
- 2) Chocolate Brownie – Rich chocolate brownie **(Ve)** served with chocolate sauce, white and dark chocolate crumble, and dark chocolate ice cream **(G, M - Can be served with vegan ice cream)**
- 3) Selection of ice cream sundaes **(V, M, E – Can be vegan)**

SATURDAY NIGHT

Starter

- 1) Seafood Cocktail – Smoked salmon, Arctic prawns, and king prawns served with classic Marie Rose sauce **(E, Mu, F, Cr, Su)**
- 2) Beetroot Pannacotta – Velvety beetroot panna cotta with textures of beetroot and whipped goat's curd **(M, but can be Free From)**

Intermediate

- 1) Highland Haggis – Traditional Scottish haggis with neeps and tatties, finished with a whisky gravy **(G)**
- 2) Vegetarian Haggis – Served with neeps and tatties and a vegetarian whisky gravy **(Ve, G)**

Main

- 1) Slow-Braised Beef Cheek – Melt-in-the-mouth beef with creamed Maris Piper potatoes, seasonal vegetables and a rich red wine jus **(FF)**
- 2) Pan-Fried Salmon Fillet – With lemon & herb crushed new potatoes, seasonal vegetables, and a saffron seafood cream **(F, Cr, M)**
- 3) Goat's Cheese Tortellini – With Pea soup, glazed goat's cheese **(V – Can offer a variation of Vegan Cheese Pasta)**

Dessert

- 1) Scottish Cranachan – Raspberries and roasted oats layered with cream **(V, G, M)**
- 2) Vegan Scottish Cranachan – Raspberries and roasted oats, dairy-free and indulgent **(FF)**
- 3) Selection of ice cream sundaes **(V, M, E – Can be vegan)**

Cheese Platters will follow dessert (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.