

The Burnside Hotel

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Christmas 2020



Christmas Day 2020

Lentil & Carrot Soup

Served with Crusty Baked Bread

Chicken Liver Pate

With Dressed Leaves, Mini Oaties and Quince Jelly

Beetroot Cured Salmon

With a Heritage Tomato & Horseradish Jam on a Focaccia Crouton

Halloumi & Root Vegetable Money Bag

Root Vegetables & Halloumi wrapped in filo pastry
with a Fig & Ginger coulis

Traditional Roast Turkey

With Cranberry stuffing, Chipolata Sausage, Buttered Sprouts, Carrots with Roast Parsnips and Goose Fat Roast Potatoes

Roast Sirloin of Beef

With Fondant Potato, Winter Vegetables and With a Red Currant and Beef Jus

Seared Cod Steak

On a Bubble & Squeak Potato cake with a Pancetta & Mascarpone Sauce
With Wilted Greens

Balsamic Roast Onion, Butternut & Pumpkin Tart

With a Rosemary & Garlic Potato Ballotine

Traditional Christmas Pudding

With Brandy Sauce

Toffee Cheesecake

Topped with Scottish Tablet, Chantilly Cream & Raspberry

Cherry Chocolate Torte

With Chantilly Cream & Morello Cherry Compote

Tea, Coffee & Mints

Adults: £52.95

Children 3-12: £25.95

Menu choices must be pre ordered by 1st December 2020
A non-refundable deposit of £10.00 per person is required at time of
booking and full payment and pre order is due by 1st December 2020

Christmas Fayre Menu 2020

Chefs Soup of the Day GF
Served with a Crusty Bread Roll

Chicken Liver & Orange Pate
With Salad Leaves, Oaties & Red Onion & Cranberry Glaze

Black Pudding Bon Bon
On Bacon Mash with a Port Jus

Baked Flat Cap Mushroom
Topped with Goats Cheese & Spinach

Traditional Turkey GF
With Cranberry stuffing, Chipolata Sausage, Buttered Sprouts, Carrots with Roast Parsnips and Goose Fat Roast Potatoes

Breaded Pork Cutlet
On a Bed of Creamy Mash, Balsamic Baked Red Onion and Creamy Gravy

Pan Fried Chicken Breast
With Butter Vegetables and Crushed Chive Potatoes
with Mushroom and Tarragon Red Wince Sauce

Grilled Sirloin Steak - £5.95 supplement GF
Cooked to your liking with Cherry Tomatoes, Flat Cap Mushroom and Hand Cut Chips

Smoked Haddock Mornay
Poached Smoked Haddock Topped with Isle Mull Cheese Sauce
with Seasonal Vegetables and Fondant Potato

Cauliflower and Smoked Cheddar parcel
With Roasted Winter Vegetables and Spicy Tomato Sauce

Traditional Christmas Pudding GF
Served with brandy sauce

Citrus Cheesecake
With Lemon coulis and Chantilly Cream

Tablet Sundae
Homemade Scottish Tablet with 3 Scoops of Vanilla Ice Cream Topped with Butter
Scotch Sauce

2 Courses - £14.95
3 Courses - £18.95

Available from 1st December 2020 - 24th December 2020

Senior Festive Menu 2020

Chef's Soup of the Day
Served with a Crusty Bread Roll

Chefs Chicken Liver Pate
With Cumberland Glaze, Salad Leaves and Oaties

Prawn Cocktail
Marie Rose Sauce and Brown Bread

Mushroom Bruschetta
Foccacia topped with Mushrooms in a Parmesan Cream

Traditional Turkey
With Cranberry stuffing, Chipolata Sausage, Buttered Sprouts, Carrots with Roast Parsnips and Goose Fat Roast Potatoes

Homemade Steak & Sausage Pie
Topped with Puff Pastry
With Herb Buttered Potatoes and Winter Vegetables

Smoked Haddock Mornay
Poached Smoked Haddock Topped with Isle Mull Cheese Sauce
with Seasonal Vegetables and Fondant Potato

Cauliflower and Smoked Cheddar parcel
With Roasted Winter Vegetables and Spicy Tomato Sauce

Traditional Christmas Pudding
With Brandy Sauce

Vanilla Cheesecake
With Chantilly Cream and Strawberry Compote

Duo of Ice Cream
With Whipped Cream

2 Courses- £10.95

3 Courses- £13.95

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2020