The Burrell Collection

The Burrell Restaurant
Festive menu

Two courses £20 | Three courses £25

Add a glass of red or white wine,
or a mini bottle of Prosecco £6.50

Add an Apple pie matcha or Apple pie chai £4.80

Starter

Barley, leek and potato broth with crispy kale (v)
Served with a warm bread roll and butter

Mains

Festive roast chicken supreme
Pork and sage stuffing, roasted potatoes, creamed Brussels sprouts with smoked bacon, maple-glazed carrot, chilli and cranberry jam, chicken jus

Mushroom, spinach and truffle suet pudding (vg)
Parsnip purée and crisps, roasted potatoes, cranberry sauce, maple-glazed carrot, Brussels sprouts

Dessert

Highland toffee tower ice cream sundae (v)
Vanilla ice cream, sticky toffee pudding, salted caramel sauce, whipped cream, cinder toffee, gold leaf

(v) vegetarian | (vg) vegan

If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergy champions. We use a wide range of ingredients in our kitchen, some of which may contain allergens.

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