

EST.



2021

Burnt Orange

Festive Feasting
Set Menus

Festive Lunch Menu 40pp

At Burnt Orange, we're all about sharing. What you see on our Festive Set Menus is what you get - no decision making required. You relax with your friends, and we'll bring out plate after plate of delicious food. Everything will be served family-style, ensuring plenty for everyone to enjoy. The perfect festive feast.

Wood-Fired Flat Bread Sesame Brown Butter

Roasted Celeriac Hummus Confit Garlic, Hazelnut* 

Kashkava & Onion Fritter Pickled Pepper Chutney*

Halloumi Bergamot Honey, Green Chilli & Pistachios*

Crispy Fried Artichokes Cashew Cream, Pickled Pear*

BBQ Mallard Elderberry Hot Sauce, Pickled Plum*


Smoked Miso Aubergine Crispy Onions, Sour Cream

Flamed Sea Bream Basil Yoghurt, Mango Dressing*

Skillet-Baked Potatoes Herb Cream, Sheep's Cheese*

Burnt Lemon & Blackcurrant Pannacotta

Pistachio, Berries*

Please note these menus are exclusively for our private dining room which seats up to 12 guests. All dishes containing  are Vegan. All dishes containing * are (NGCI No Gluten-containing ingredients).

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burnt-orange.co.uk | [@burntorangeUK](https://www.instagram.com/burntorangeUK)

Festive Set Menus

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Festive Menu 60pp

Wood-Fired Flat Bread Sesame Brown Butter

Roasted Celeriac Hummus Confit Garlic, Hazelnut* 

Spiced Calamari Fritti Preserved Lemon Aioli*

Kashkava & Onion Fritter Pickled Pepper Chutney*

Halloumi Bergamot Honey, Green Chilli & Pistachios*

BBQ Mallard Elderberry Hot Sauce, Pickled Plum*

Smoked Miso Aubergine Crispy Onions, Sour Cream

Flamed Sea Bream Basil Yoghurt, Mango Dressing*

BBQ Chicken Thigh Sumac Ranch, Dill Mayo, Pickles*

Skillet-Baked Potatoes Herb Cream, Sheep's Cheese*

Coffee Custard Tart Malt, Orange Blossom

Burnt Lemon & Blackcurrant Pannacotta Pistachio, Berries*

Festive Feasting Menu 70pp

Complimentary Glasses of Prosecco

Prosecco Superiore Brut, Sacchetto Veneto, Italy NV

Wood-Fired Flat Bread Sesame Brown Butter

Roasted Celeriac Hummus Confit Garlic, Hazelnut* 

Spiced Calamari Fritti Preserved Lemon Aioli*

Kashkava & Onion Fritter Pickled Pepper Chutney*

Halloumi Bergamot Honey, Green Chilli & Pistachios*

BBQ Mallard Elderberry Hot Sauce, Pickled Plum*

Smoked Miso Aubergine Crispy Onions, Sour Cream


Flamed Sea Bream Basil Yoghurt, Mango Dressing*

Barbeque Skirt Steak Fermented Chilli Vinaigrette, Carrot*

Skillet-Baked Potatoes Herb Cream, Sheep's Cheese*

Coffee Custard Tart Malt, Orange Blossom

Burnt Lemon & Blackcurrant Pannacotta Pistachio, Berries*

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