



Festive
SEASON
2019



BURNSIDE
HOTEL

A Warm Welcome

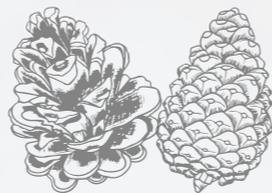
FROM THE TEAM AT BURNSIDE HOTEL

Originally an imposing 19th Century manor residence. Burnside Hotel has been sympathetically restored and extended to the highest standards to create a luxury guest experience.

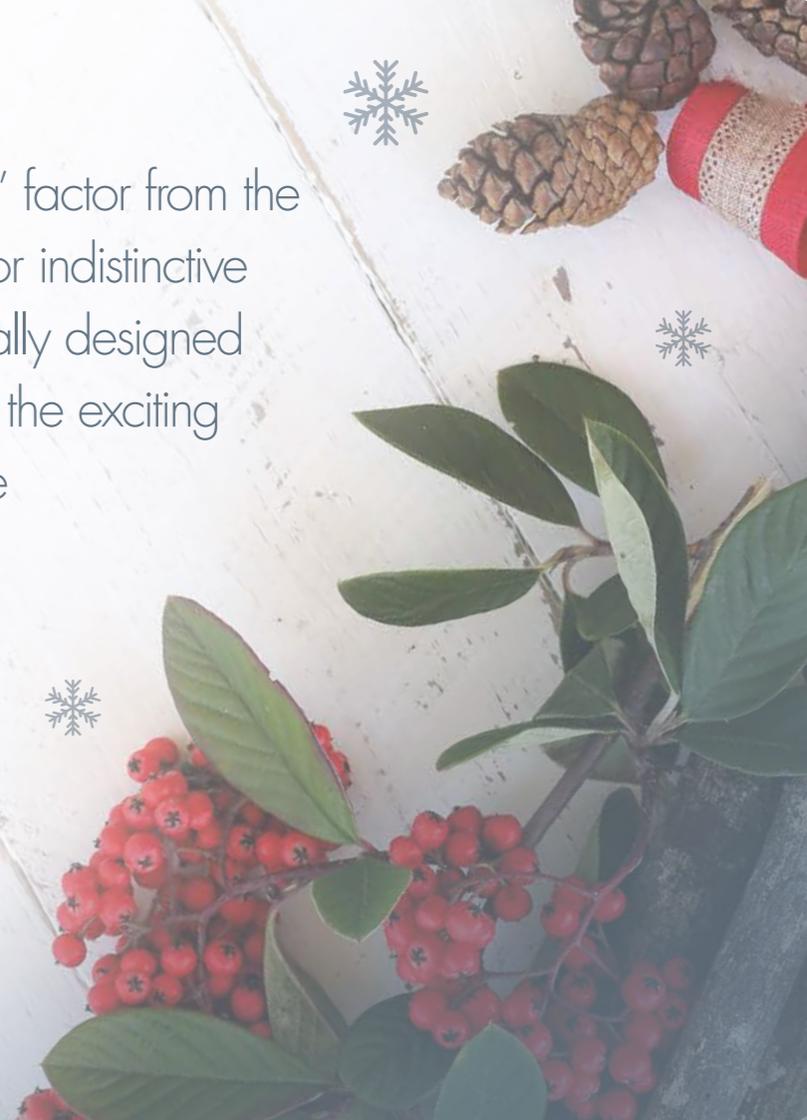
This independently owned boutique hotel with 21 individually designed rooms, restaurant and cocktail bar, is conveniently located in the historic village of Shotton, just a mile from the centre of Stratford upon Avon.

From the moment you arrive at Burnside Hotel, you will experience the care and attention to detail that makes Burnside Hotel a special place. From the bespoke design of the hotel furniture to the unique collection of art work, Burnside Hotel offers a truly memorable experience.

We look forward to welcoming you!



“ Burnside Hotel exudes a “wow” factor from the moment you arrive. No bland or indistinctive features here! From the individually designed furnishings and attentive staff, to the exciting and innovative menu, the whole experience is a joy! ”



A la Carte

STARTERS

House Veloute £5.95

House veloute served with artisan breads

Anti Pasti to Share £13.95

A selection of festive cured meats, pickled & preserved fish, breads & oils

Braised Beef £7.50

Sticky braised beef cheek, mash & Madeira jus

Smoked Duck £6.75

Smoked duck breast, pickled mushroom, carrot & fresh truffle

Chicory Tart £6.95

Chicory, pear & walnut tart, crispy blue cheese, lovage & herb emulsion

Crab & Endive £7.25

Crab & saffron tart, endive apple salad, lemon gel & preserved peppers

MAINS

Spatchcock Poussin £14.25

Spatchcock poussin, wilted seasonal greens, burnt onion powder, celeriac puree & baby parsnip

Stonebass & Bisque £15.25

Fillet of stonebass, crayfish risotto, fennel & lobster bisque

Seared Fillet of Beef £26.25

8oz Fillet, saute fine beans, braised red cabbage, shallot tart, cocotte potato & jus gras



MAINS

Roast Quail £14.00

Whole quail, celeriac, parsley root, aubergine caviar & smoked garlic

Braised Mushroom Sissotte £12.95

Braised mushrooms with spelt, baby gem tofu dressing & pumpkin seed pesto

Slow Roasted Aubergine £12.95

Slow cooked aubergine, braised baby onion, baby potatoes & turnips.



DESSERTS

Spiced Chocolate £6.25

Spiced chocolate, black pepper & coffee mousse

Baked Pineapple £6.00

Baked pineapple, orange syrup, milk sorbet & burnt white chocolate

Figs & Madeira £6.25

Roasted fig Madeira sponge, brown sugar syrup & brown bread ice cream

Mixed Fruits Brandy Souffle £6.00

Twice baked fruit souffle with orange & clove anglaise

Apple Terrine £6.50

Spiced apple terrine, apple puree, brandy syrup & blackberry

Sea Salt & Chocolate £6.00

Sea salt & chocolate caramel tart with spiced orange

Afternoon Tea

SANDWICHES

Roast turkey & cranberry, hot smoked salmon & cucumber, avocado rye bread

SAVOURY

Stilton & plumb chutney tart with roasted fig

SCONES

Cranberry & golden raisin scone

CAKES

Treacle tart, roasted fig & brandy loaf, cinnamon spiced meringue topped with mulled berries, hot minced pie

JAMS & PRESERVES

Tiptree fruit pots (mulled fruit jam)

£19.95
PER PERSON

Hot BEVERAGES

TEA

Lemon grass & ginger
English breakfast
Jasmine pearls
Earl Grey
Peppermint
Red berry
Green tea
Camomile
Red bush

COFFEE

Americano
Mocha
Latte
Cappuccino
Flat White
Espresso

ADD MULLED
CIDER
£24.95

New Years Eve



Join us for our New Year's Eve celebrations in partnership with the shakespeare hospice where we will be raising money for a great cause, this will help fund the care and maintain the hospice for chronic and terminally ill residents.

The theme is Casino Royale, the package cost is from £185.00pp, this includes:

- Arrival Drink
- 7 course dinner including coffee & petit fours
- Midnight toasting drink

We will then add, blackjack, roulette and a poker table for you to be able to spend the chips purchased to play the night away and support a great cause...

Once the evening entertainment draws to a close you can then retire into your room. The following morning join us for a New Year's Day Brunch (9am-12pm).

Amuse Bouche

Tomato espuma, parmesan & basil

Sticky Beef

Braised beef cheek, mashed onion puree & burnt onion

White Onion Consomme (v)

Pickled red onion hearts, celery leaf & lovage oil

Cured Mackerel

Cured mackerel fillet, purple potato salad, oyster emulsion, samphire & saffron vinaigrette

White Onion Consomme (v)

Pickled red onion hearts, celery leaf & lovage oil

Sorbet

Black Forest sorbet

Medley of Beef

Beef loin, braised brisket, carrot puree, baby leeks, potatoes & turnips

Slow Cooked Aubergine (v)

Braised baby onion, leeks, potatoes & turnips

Chocolate Tasting

Dark chocolate cup filled with cherry chocolate mousse, milk chocolate nougat, white chocolate ganache, peanut praline, dehydrated milk chocolate powder

Coffee & Petit Four

White chocolate espresso cups, cardamom marshmallow, chocolate truffle, praline disk

New Years Day BRUNCH

Burnside Full Cooked Breakfast

Smoked bacon, Lincolnshire sausage, black pudding, grilled tomato, flat mushroom & egg of your choice

Eggs Royale

Hot smoked salmon on a toasted muffin with poached egg & hollandaise sauce

Steak & Egg

Minute steak & egg

Smoked Haddock Kedgeree

Smoked haddock & kedegree

French Crepes

French crepes with berry compote or honey & hazelnuts

Burnside Cooked Vegetarian Breakfast

Grilled tomato, flat mushroom, wilted spinach, crushed avocado on brown toast & egg of your choice



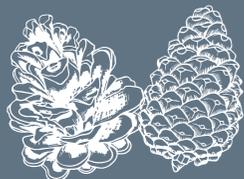
Responsible Luxury

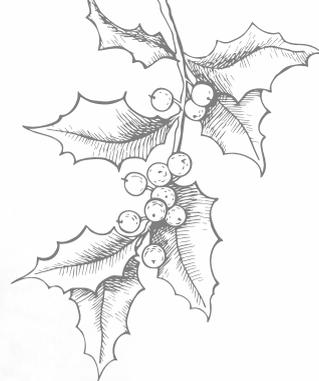
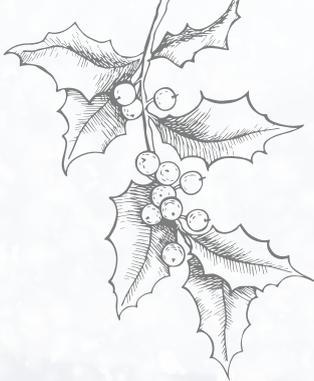
You will immediately recognise the quality and care that has gone into Burnside Hotel in order to deliver a luxury guest experience.

In an effort to minimise our impact on the environment, we make a conscious effort to use natural materials, ethically sourced.

We use eco-friendly practices within our housekeeping team and where possible use locally sourced, seasonal produce in our restaurants.

Our design inspiration?
Responsible Luxury





BURNSIDE
HOTEL

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