



## MACDONALD BURLINGTON HOTEL

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### PRIX FIXE MENU

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#### BREAD

Freshly baked bread, unsalted butter, olive oil, balsamic vinegar 1.50

#### STARTER

Chef's homemade soup of the day  
Ham hock terrine, piccalilli, herb salad, crisped brown toast  
Salt & pepper calamari, chilli lime mayo

#### MAIN COURSE

Spinach & ricotta ravioli  
Prime Scotch burger, brioche bun, lettuce, tomato, onion & fries  
Grilled butterfly supreme of chicken, creamed potato, red wine jus  
Chargrilled 21 day aged Scottish rump steak, tomato, mushroom, hand cut chips  
£2 supplement

#### DESSERT

Apple tart tartin, vanilla ice cream  
Sticky toffee pudding, toffee sauce  
Selection of sorbet or ice creams

#### SIDES

Garlic butter	£3
Red wine jus	£3
Peppercorn sauce	£3
Onion Rings	£5
Sweet potato fries	£5
Fries	£5
Seasonal vegetables	£5

#### COFFEE

Tea or Coffee	£2
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2 courses	£25.00
3 courses	£30.00

Inclusive diners may choose the 3 course menu, any additional sides, supplements, coffee will be added to your bill

All details are correct at time of going to print, however may be subject to change from time to time. All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

#### IT'S ALL ABOUT THE FOOD



We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with our beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.