



Christmas Dinner Menu

BURLEIGH COURT HOTEL & RESTAURANT
3 courses £35

STARTERS

Roast chesnut and local honey velouté, Christmas market spiced focaccia
Pressing of Cotswold game, salt baked beetroot, horseradish root
Scorched British scallops, braised salsify, wild mushroom, sourdough wafers
Artichoke barigoule, puffed golden raisins, Burleigh garden herbs

MAIN

Poached and roast ballotine of free-range turkey
Pickled chestnut puree, pig in blanket, confit potato & roast gravy

Slow cooked loin of Gatcombe pork
Caramelised apple puree, creamed savoy cabbage, truffled potato terrine & roast gravy

Braised Ox Cheek
Liquorice poached baby carrot, fricassee of garden greens, truffle pomme puree

Roast Skate Wing
assortment of local brassicas, confit lemon, pickled quince

Salt baked Cauliflower steak
Fresh cranberries & vadouvan foam

DESSERTS

Homemade Christmas pudding, brandy cream/custard
Mille feuille of poached plum, plumb sorbet & candy almonds
Trio of chocolate: milk chocolate marquise, caramelised white chocolate
honeycombe, dark chocolate sorbet, fresh cranberry
Selection of local cheeses, quince jam, sourdough crackers



www.burleighcourtcotswolds.co.uk Tel. 01453 883 804