



Christmas Lunch Menu

BURLEIGH COURT HOTEL & RESTAURANT
2 courses £22 - 3 courses £27

STARTERS

Truffled celeriac soup, candied chestnut
Burleigh smoked salmon, wasabi, ginger and cucumber
Liver parfait, cranberry and walnut brioche, baby leaves
Warm salad of poached breakfast radish, roast fig, endive & smoked goats cheese

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
Pan-fried fillet of Brill
Braised artichoke, muscovado confit garden tomato, buttered chard, Burleigh garden herb dressing
Spiced Pumpkin risotto
Candied pumpkin seeds, pickled kohlrabi

DESSERTS

Homemade Christmas pudding, brandy cream/custard
Dark chocolate delice, rum & raisin ice cream, dark chocolate rocks
Warm bread and butter pudding, brandy cream/custard
Selection of local cheeses, quince jam, sourdough crackers
Coffee & Mince Pies £4.50



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