



BURLEIGH COURT

FESTIVE DINING

Sample Menu

DECEMBER 2026

£55

PER PERSON

FOR GROUP DINING OF 7-24 GUESTS

STARTERS

GAME TERRINE

*Fig, ginger & orange chutney,
gingerbread*

CURED WYE VALLEY SALMON

*Avocado, cucumber
& five spice dressing*

JERUSALEM ARTICHOKE VELOUTÉ (V)

*Parmesan, chive, toasted spelt
& caramelised onion*

SLAD VALLEY MUSHROOM PARFAIT (V)

*Toasted sourdough,
pickled shallots*

MAINS

*All main courses are served with roast potatoes, pigs in blankets,
seasonal vegetables, braised red cabbage, stuffing and thyme gravy.*

ROAST COTSWOLD TURKEY BALLOTINE

BRIXHAM CATCH OF THE DAY

*Seaweed, celeriac & potato terrine,
confit leeks, kale, caviar sauce*

MUSHROOM & CHESTNUT WELLINGTON (V)

*Garden vegetables, roast potatoes,
mustard & tarragon sauce*

GRILL OF THE DAY (£5 SUPPLEMENT)

*Chef's daily steak or
game special*

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

*Brandy crèmeux, bay leaf
& orange crème anglaise*

WARM CHOCOLATE FONDANT

*Vanilla bean ice cream, mocha sauce,
pistachio shard*

FESTIVE CRÈME BRÛLÉE

Cinnamon ice cream

SELECTION OF SOUTH WEST CHEESES

*(£5 SUPPLEMENT)
Biscuits, grapes & seasonal chutney*

TO FINISH

PETIT FOUR MINCE PIE

Freshly brewed tea or coffee

*This is a sample menu and may vary
according to seasonal availability. Final menus are confirmed closer to your event.*