



BURLEIGH
COURT
COTSWOLDS



CHRISTMAS DAY LUNCH

Sample Menu

25 DECEMBER 2026



£139 PER PERSON | £55 PER CHILD (UNDER 12)



— STARTERS —

WARM GOATS CHEESE TARTLET

Cranberry jam, kitchen garden leaves

GAME BIRD TERRINE

*Confit guinea fowl, pheasant & duck
leg with fig, ginger & citrus chutney*

CHARGRILLED SCALLOPS

*Orkney hand dived scallops, pea mousse,
roe tuile & black pudding crumb*

ROAST BUTTERNUT SQUASH RAVIOLI

With minced black truffle & roast walnuts



— MAINS —

*All main courses are served with Glazed Red Cabbage with Cinnamon & Apple,
Roast Koffman Potatoes, Cauliflower Cheese and Brussels Sprouts with Chestnuts*

ROAST COTSWOLD TURKEY BALLOTINE

*Pork, apple and sage stuffing,
cured streaky bacon*

SLAD VALLEY MUSHROOM WELLINGTON

(GLUTEN FREE)

Cauliflower puree, onion jus

BRIXHAM MARKET FISH

*Baby potato rosti, charred tenderstem,
citrus & white wine hollandaise*

HERB CRUSTED STROUD VALLEY RACK OF LAMB

*Dauphinoise potato, Burleigh honey
glazed carrots, red wine & rosemary jus*



— DESSERTS —

FLAMING CHRISTMAS PUDDING

With Brandy Cremeux, bay leaf and orange crème anglaise

ORANGE & GINGER CREME BRÛLÉE

With cranberry shortbread

BAKED PEAR & ALMOND TART

With toasted almonds, brandy creme au glaze

LOCAL CHEESE SELECTION

*Our selection of local cheese Burford, Pitchfork Cheddar, Bath Blue
with bath biscuits, apricot & ginger preserve, & fresh winter berries.*

ICE CREAMS

Various flavours



*As our dishes are prepared using the finest seasonal ingredients,
this sample menu may be subject to change.*

