

FESTIVE FEASTING MENU

SMALL PLATES

Gloucester Old Spot ham hock terrine
Black pudding crumb, apple jelly, Calvados apple purée, brioche toast

Award-winning Severn & Wye smoked salmon
Rye bread, pickled cucumber, wasabi crème fraîche

Roasted winter squash soup (v)
Sun-dried tomato pesto, sourdough croutons

Heritage beetroot & red onion bhaji (ve)
Pickled beetroot chutney, mint gel, chaat masala

MAIN PLATES

Roasted Cotswold turkey, stuffing, pigs in blankets, turkey gravy
Or
24-hour braised blade of beef, red wine sauce
Both served with honey-glazed winter vegetables, spiced red cabbage, Brussels sprouts, roast potatoes

Pan-fried Atlantic cod fillet
Saffron lemon confit potatoes, wilted cavolo nero, tomato caper salsa
Spiced chickpea & spinach falafel (ve)
Roasted aubergine baba ganoush, cumin tenderstem broccoli, sesame oil

PUDDING PLATES

Granny McIntosh's Christmas pudding
Brandy sauce

Passion fruit curd meringue tart
Blood orange sorbet

Chocolate & orange (v)
Dark chocolate crèmeux, Cointreau gel, kumquat compote, clementine sorbet

Spiced rum-poached pineapple (ve)
Coconut sorbet, roasted nut muesli

Tea or coffee & mini mince pies

TWO COURSES:

LUNCH £25 PER PERSON; DINNER £30 PER PERSON

THREE COURSES:

LUNCH £30 PER PERSON; DINNER £35 PER PERSON

We make just about everything in our kitchen.
If you have a special dietary requirement or a particular allergy, please just let one of our team know.
(ve) = vegan, (v) = vegetarian

