



Nº 131

FESTIVE DINING MENU

£35.95pp

TO START

CHARLES MARTELL DOUBLE GLOUCESTER CHEESE SOUFFLÉ
Spinach & Cheese Sauce

JERUSALEM ARTICHOKE SOUP (Pb)
La Boulangerie Baguette & Netherend Farm Butter

COTSWOLD GAME & APRICOT TERRINE
Red Onion Chutney, Watercress, Shallot Salad & Toasted Sourdough

JOHN ROSS SMOKED SALMON
Egg, Capers, Cornichons, Parsley & Sourdough



TO FOLLOW

ROAST COTSWOLD BRONZE TURKEY
Cranberry & Sage Stuffing, Roasted Potatoes, Vegetables & Gravy

CORNISH COD FILLET
Tenderstem Broccoli, Creamed Potato, Chive Hollandaise, Watercress & Lemon

ROASTED AND STUFFED BUTTERNUT SQUASH (Pb)
Quinoa, Cranberries, Feta, Chickpeas, & Kale

10OZ SIRLOIN STEAK (£6pp Supplement)
Fries, Peppercorn Sauce & Watercress



TO FINISH

TRADITIONAL CHRISTMAS PUDDING
Mince Pie Ice Cream & Brandy Custard

STICKY TOFFEE PUDDING
Caramel Sauce & Vanilla Ice cream

APPLE & PEAR CRUMBLE (Pb)
Chantilly Cream

LOCAL CHEESE PLATE (£4pp Supplement)
Chutney & Accompaniments



Gf - Gluten free. Pb - Plant based.

Please inform your server of any allergies or intolerances before making your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request.

Please note a discretionary optional service charge of 12.5% will be added to your bill.