



Festive Dinner Menu

Smoked salmon and crab parcels, dill, lemon and yoghurt dressing

Coarse chicken and pork terrine, cider and apple chutney

Cotswold winter vegetable and lentil soup, herb sippets (v)

Melon, kiwi and mint cocktail, mango and passion fruit foam (v)

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Crown of roasted turkey, bacon and chipolata rolls, seasonal stuffing

Braised rump steak, oyster mushrooms, rich red wine sauce

Sweet potato, heritage carrot and chestnut roast, leek and chive sauce (v)

Supreme of sea trout with prawn mousseline sauce

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Vanilla bean and mascarpone cheesecake, winter berry coulis

Christmas pudding with a brandy sauce

Profiteroles, crème patissiere and chocolate sauce

Trio of cheeses, grapes, celery, biscuits

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Freshly filtered coffee with chocolate mints

2 course Dinner ~ £19.75 per person

3 course Dinner ~ £24.75 per person

Available Monday to Saturday ~ 24th November until 30th December 2017

