

Christmas Day Lunch Menu 2018

Wild boar and cranberry terrine with sloe berry jam
Butternut squash and rosemary soup, sour dough bread (v)
Smoked halibut and crab parcels with dill and citrus salad
Cantaloupe melon with port soaked strawberries (v)

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Refreshing pear sorbet

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Crown of Cotswold turkey, bacon wrapped chipolatas, seasonal stuffing
Fillet of beef with prosciutto, horseradish, shallots and red wine sauce
Roasted red mullet fillets with tarragon and pancetta
Wild mushrooms and asparagus en-croute, creamy truffle sauce (v)

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Traditional Christmas pudding, brandy sauce
Caramelised apple and pecan strudel, vanilla custard
Pears soaked in mulled wine, Belgian chocolate ice cream
Cotswold cheese platter, quince jelly, grapes, celery and oatcakes

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Freshly filtered coffee with truffles

£79.00 per adult

£39.50 per child (under 10's)

