



CHRISTMAS DAY MENU

ADULTS **85**

CHILDREN (*under 12*) **45**

STARTERS

Roast cauliflower soup, *truffle oil, onion bread* **gfo, vgo**

Crab & king prawn cocktail, *classic cocktail sauce & toasted brioche* **gfo**

Smoked chicken, *beetroot carpaccio & orange dressing* **gf**

Grilled goat's cheese & maple fig salad, *fig & honey chutney, tomato, & sherry vinegar* **gf, vgo**

MAINS

Jessy Smith roast turkey, *stuffed with sage sausage, wrapped in streaky bacon* **gf**

Slow cooked garlic & red wine marinated confit duck leg **gf**

Wild mushroom, garlic & rosemary Wellington **gfo, vgo**

*All served with thyme roast potatoes, buttered brussels sprouts, honey & rosemary carrots & parsnips,
mulled wine jus, & braised red cabbage*

Roast cod, *a vintage cheddar & herb crust, sweetheart cabbage, new potatoes, tartare sauce & hollandaise*

DESSERTS

Traditional Christmas pudding, *brandy butter custard, sugared peel* **gfo, v, vgo**

Spiced treacle tart, *mulled plums, clotted cream* **v**

Rum & cinnamon trifle, *morello cherry jam, dark chocolate shards, candied cranberries, popping candy*

Cotswold Cheeses, *Cotswold Brie, Stow blue cheese Wookey Hole aged Cheddar,
grapes, celery, fig relish, & crackers* **gfo**

If you have any allergies or dietary requirements,
please speak to a member of the team to see the allergen matrix.

Vegetarian - **v** | Vegan - **vg** | Vegan option available - **vgo**

Gluten free - **gf** | Gluten free option - **gfo**