



FESTIVE DINING MENU

2 COURSES **32**

3 COURSES **38**

STARTERS

Ham hock & cranberry terrine, *caramelized onion relish, melba toast* **gfo**

Gin & tonic cured salmon, *caper berries, pickled fennel & rye bread* **gf**

Roasted squash, beetroot & goat's cheese salad, *toasted walnuts* **gf, v, vgo**

MAINS

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

Crispy pork belly, *spiced cider apple sauce* **gf**

Maple glazed roast portobello mushrooms & puy lentil parcels **gfo, vg**

Roast honey glazed salmon, *spiced almond & cranberry tapenade, warm lemon & dill sauce* **gf**

*All served with crispy roast potatoes, shaved brussels sprouts,
maple roasted carrots & parsnips, mulled wine braised red cabbage*

DESSERTS

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

White chocolate & orange cheesecake **gf, v**

Cotswold cheese, *grapes, celery, crackers & spiced Christmas chutney* **gfo, v, vgo**

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**