

Sample Christmas Day Menu

Canapé on arrival

Buckwheat tart, salt baked celeriac, apple and winter truffle (gf,df,pb)

STARTERS

Cornish crab thermidor tart

with brown crab bisque and nasturtium leaf

Potato & leek velouté

with smoked Montgomery Cheddar, potato croquette and chive oil (v)

Confit rabbit terrine

with Morello cherries, pistachios and a green fig purée (gf)

Beetroot tarte tatin

with a sherry vinegar caramel, pickled shallots and nibbed hazelnuts (pb,df)

Severn & Wye hot smoked salmon

with pickled cucumber, sharp apple, horseradish snow and bronze fennel

MAINS

Roast Usk Vale turkey breast

with pork, sage and apricot stuffing, pigs in blankets, cranberry & mandarin jam and gravy (df, gf)

Pan-roasted pollock

with Cornish mussel, celeriac & apple velouté, Oscietra caviar and sea herbs (gf)

Celeriac tart

with roasted shallots, black garlic and purple sprouting purée, baked yeast and a pine nut crumb (v)

28 day dry-aged Hampshire beef Wellington

with winter kales and truffle jus

Winter foraged mushrooms

served with Parmesan polenta, rainbow chard and rosemary pesto (pb,gf)

All served with roasted potatoes, Brussels sprouts and roasted root vegetables

PUDDINGS

Black Cab Christmas pudding

with brown butter ice cream and brandy foam (v)

Clementine and chestnut trifle

with Sauternes syllabub and candied pistachios (v)

Valrhona chocolate yule log

with Griottines cherries and white chocolate ganache (v)

Mulled apple tarte fine

with spiced apple & ginger caramel and vanilla buffalo milk ice cream (v)

Sloe gin soused blackberries

with vanilla cream, blackberry gel, bergamot curd and topped with torched meringue (pb,gf,df)

FINAL COURSES

Artisan cheeses

with fig chutney, grapes & biscuits (surcharge £10) (gf)

Tea, coffee & mince pies

£120 pp



COTSWOLD INNS & HOTELS



scan for more information

Please note, this is a sample menu to give you a taste of our options this Christmas. While we will always do our best to deliver the Christmas dinner essentials (turkey, Christmas pudding, etc...) we may have to make changes or substitutions to the dishes on the menu as shown above due to the well-reported issues with food supply chains. However, we promise that if we do have to make changes, our dishes will always be delicious. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based (gf) gluten free (df) dairy free (gfo) gluten free option