



THE CLOSE HOTEL

CHRISTMAS FESTIVE MENU

BREAD & BUTTER ON ARRIVAL

STARTERS

- Duck liver parfait, fig & onion chutney, toasted brioche
- Pumpkin ravioli, toasted seeds, goats curd, chestnut oil (v)
- Ham hock terrine, date & fig chutney, smoked paprika crackers (df, gf)
- Jerusalem artichoke soup, roasted cep mushrooms, truffle oil (pb, gf)
- Potted chalk stream trout, cucumber, crème fraiche, watercress mousse

MAINS

- Foraged mushroom & spinach pithivier, chicory & walnut salad (pb)
- Venison noisette, faggot & cured shoulder, parsnip purée, peas, blackberry sauce (df)
- Roasted chalk stream trout, golden raisins, cauliflower, pine nuts, apple dressing (df, gf)
- Chestnut & celeriac pavé, marinated beetroot, sage, crispy kale, pickled enoki mushrooms (pb, gf, df)
- Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy, cranberry & clementine jam (gf)

PUDDINGS

- Black Cab Christmas pudding, brandy butter sauce (v)
- White chocolate bread & butter pudding, vanilla ice cream (v)
- Poached berries, yuzu gel, hazelnut crumb, meringue (pb, gf)
- Valrhona chocolate parfait, dressed raspberries, honeycomb, raspberry sorbet (v, gf)
- Lemon & Prosecco Savarin cheesecake, clotted cream shortbread, blood orange sorbet (gf)

CHEESE COURSE

- Baron bigod, truffle honey, crackers (v)

MINCE PIES & COFFEE OR TEA



COTSWOLD INNS & HOTELS

(v) – vegetarian (pb) – plant based (gf) – gluten free (df) – dairy free

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.