



Festive Feasting Lunch

Served from 29th November to 23rd December 2024

Monday to Saturday from 12noon to 2.30pm

STARTERS

Cauliflower & Wild Mushroom Velouté (ve,gf*)

Chive, cep mushroom powder, tobacco onions, ciabatta

Rabbit, Ham Hock, Duck Liver, Baby Leek & Carrot Terrine en Croute

Pickled girolles, port & blackcurrant jam

Salt Cod & Parmesan Brandade (gf*)

Cotswold Bakery sourdough

Heritage Beetroot Medley (ve,gf*)

Beetroot ketchup, basil, fried herb breadcrumbs, black olive

Hand Picked Devon Crab (gf*) (£3 supplement)

Chopped gem, avocado mouse, lumpfish, rye toast

MAINS

Roast Turkey (gf*)

Roast potatoes, parsnip, hispi cabbage, sprouts & chestnuts, redcurrants, sausage & apricot stuffing, turkey jus

Loch Duart Salmon (gf)

Chicory, baked potatoes, salmon roe, chive oil, sauce beurre blanc

Beef Shank (gf)

Saffron risotto, cavolo nero, red wine & beef stock reduction

Celeriac & Mushroom Wellington (v,ve*)

Leeks, Chantenay carrot, potato dauphine, yeast flake sauce

Venison Haunch (gf) (£4 supplement)

Swede fondant, heritage kale, shallot, pickled cherry ketchup, venison sauce

DESSERTS

Christmas Pudding (v,gf)

Brandy Butter, Crème Anglaise

Black Forest Brûlée (v,gf)

Sour cherry jam, chocolate textures, cherries in syrup

Banana & Miso Toffee Pudding (v)

Toffee sauce, honeycomb ice cream

Clementine Trifle (v)

Ginger syrup sponge, marmalade, almond cream

Ice Cream & Sorbet (v,gf*)

*Please select **THREE** from our daily selection*

Three Regional Cheeses (v*,gf*)

Dates & grapes, biscuits, Cotswold honey

Coffee & Mini Mince Pie 3.5

2 Courses £35 • 3 Courses £43

Add a Glass of Prosecco or Mulled Wine for £3.50

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available.

****Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances****

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill