



COWSHED FESTIVE

2 COURSES 35 | 3 COURSES 42

STARTER

JERUSALEM ARTICHOKE SOUP

Sourdough croutons, truffle forest mushrooms, tarragon, crème fraîche

SMOKED CHICKEN & CHESTNUT TART

Confit farm celeriac, winter cress

TEWINBURY SMOKED SALMON

Wasabi crumpet, pickled shallots, salmon caviar, confit lemon

ASHED GOATS CHEESE

Garden beetroots, maple & soy dressing, pickled walnuts

MAINS

ROASTED BREAST OF LOCAL TURKEY

Sage butter, chestnut & farm pork stuffing, Cowshed pigs in blankets, Koffmann roasted potatoes, honey roasted carrots & parsnips, brussels, gravy, cranberry sauce

ROASTED SINGLE MUSCLE RUMP OF BEEF

Pickled red cabbage, Koffmann roasted potatoes, honey roast carrots & parsnips, brussels horseradish sauce, Yorkshire pudding, red wine gravy

SALMON FILLET

Purple potatoes, grilled tenderstem broccoli, sage, confit garlic & chestnut pesto, lemon dressing

PORTOBELLO MUSHROOM & SQUASH WELLINGTON

Roasted celeriac, chestnut crumb, Koffmann roasted potatoes, honey roast carrots & parsnips, brussels, porcini gravy

DESSERTS

CHRISTMAS PUDDING

Vanilla & brandy sauce, candied orange

DARK CHOCOLATE & COCONUT BAUBLES

Coconut & rum sorbet, orange compote

CHOUX BUNS

Pistachio chantilly, medjool date, clementine confit

CROPWELL BRITISH STILTON

Farm chutney, oat biscuits, fig & almond panforte

Should you have any allergens, food intolerances or dietary requirements, please inform your server.

(V) Vegetarian (VGO) Vegan option available.