



CHRISTMAS DAY

AT TEWINBURY

ADULT 135 | CHILD 65

SELECTION OF CANAPÉS

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BEEF SHORT RIB FRITTER

Roasted beetroot salad, horseradish

ENDIVE & CELERIAC SALAD

Shropshire blue & watercress (v/vgo)

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BEETROOT & CLEMENTINE CURED SALMON

Avocado & rye

WARM TART FINE OF ROASTED JERUSALEM ARTICHOKE

Beetroot, delicata pumpkin, caramelised onions, pomegranate, mint dressing (v/vgo)

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STUFFED TURKEY BREAST

Roasties, honey & cumin glazed carrot, bacon, red cabbage, sage & chestnut stuffing

GLAZED CAULIFLOWER

Roasties, honey & cumin glazed carrot, red cabbage, sage & chestnut stuffing (v/vgo)

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MANDARIN GRANITA

Golden raisins, star anise & juniper syrup

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CHOUX BUN

Christmas pudding & rum Chantilly, candied orange zest, ginger

72% DARK CHOCOLATE TRUFFLE

Toasted hazelnut praline caramel, sea salt (v/vgo)

Great food and drinks is a big focus of ours. Everything is seasonal and homemade, with a yards-not-miles mindset taken to sourcing the best ingredients and produce possible. That starts right here on our 700-acre farm where Harry looks after the lambs, Lloyd generates the greens, and Ed and Will watch over the pigs. Where we need a bit more or something a bit different, we work with makers and creators who supply the best of British and always have an interesting tale to tell.

Should you have any allergens, food intolerances or dietary requirements, please inform your server. Allergen information available upon request.

An optional 12.5% service charge will be added to your final bill.

(v) Vegetarian | (vg) Vegan | (vgo) Vegan option available

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