



CHRISTMAS

AT TEWINBURY

3-COURSE 48 | 2-COURSE 42

SOURDOUGH & WHIPPED BUTTER

BEETROOT & CLEMENTINE CURED SALMON

Pressed salmon & horseradish terrine avocado, lime

SLOW COOKED BEEF SHORT RIB FRITTER

Roasted beetroot salad, horseradish

ENDIVE & CELERIAC SALAD

Shropshire blue, watercress (v/vgo)

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BALLOTINE OF SLOW COOKED TURKEY

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

SEARED CHALK STREAM TROUT

Sprout tops, maple glazed piccolo parsnips, capers, beurre noisette

MISO GLAZED CAULIFLOWER

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

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CHRISTMAS PUDDING ICE CREAM

Armagnac prunes, stem ginger brandy snap

MANDARIN CRÈME BRÛLÉE

Cinnamon, star anise, juniper

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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