

# THE COTSWOLD KITCHEN



## FESTIVE MENU

2 Courses £27.95

3 Courses £34.95

Children under 12 years, 2 course £14.95,

3 course £19.95

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### Starters

Honeyed Carrot & Orange Soup with Sourdough & Salted Butter

Chorizo scotch egg and french mustard mayonnaise

Chicken Liver Parfait with Chilli & Fig Chutney and Toast

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### Mains

Slow Braised Beef Blade on a Cheddar Chive Mash with gravy

Traditional roast turkey, roast Potatoes, sage,  
snion and Apricot stuffing, pigs in Blankets

Steamed filet of cod on sauté leeks with crushed new potatoes  
& a white wine and dill sauce, served with seasonal vegetables

Spinach & ricotta cannelloni, minted new potato and mixed salad

***All served with tenderstem broccoli, braised red cabbage and roast  
honey carrots***

## **Puddings**

Cotswold Christmas Pudding with Brandy Custard

Lemon Syllabub with Christmas Spiced Florentine

Dark chocolate and spiced orange Gateau

Local Cheeses, Balsamic onion chutney,  
Crackers, Grapes and Celery

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Coffee or Tea with Mince Pie £3

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### **T & C's, the boring yet essential part...**

Our Festive Menu is available on a preorder basis only, if you have any dietary requirements or allergies please let us know at the time of booking.

A deposit of 50% is required at time of booking to secure your reservation.

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

Children's menu is available on request.

We work with fresh produce, much of which is supplied daily. Although we are confident in our menu availability we may have to substitute items if there are any unavoidable supply shortages in December.

**The Cotswold Kitchen Team**