



THE PAINSWICK

FESTIVE FEASTING

STARTERS

Pork “country style” terrine,
spiced pear chutney, toasted sourdough
(G/D/E/SD)

Slow-cooked beetroot,
Ashlynn goats cheese, green apple
(V/D/SD)

Cornish crab salad,
clementine, fennel, chive
(Cr/SD/E/Mu)

MAINS

Roast turkey – rolled & stuffed leg,
crisp potato, sprouts & chorizo
(G/D/SD/C)

Roast stone bass, celeriac,
onion, seaweed butter
(F/D/SD/C)

Herb gnocchi,
slow-roasted squash, pecorino
(G/D/E/SD)

DESSERTS

Mango sorbet, lightly spiced pineapple,
coconut & yoghurt, cashews
(D/N/V)

Selection of British artisan cheeses,
quince
(D/G/V)

Apple crumble tart, vanilla ice cream
(V/G/D/E)

£60.00 per person

Includes tea, coffee & mince pies

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N)
Contains nuts, (P) Contains peanuts, (E) Contains egg, (F)
Contains fish, (S) Contains soya, (Cr) Contains crustaceans, (M)
Contains molluscs, (Mu) Contains mustard, (Se) Contains sesame
seeds, (SD) Contains sulphur dioxide, (L) Contains lupin, (C)
Contains celery

*A discretionary 12.5% service charge will be added
to the total of your bill*