

CHRISTMAS DAY LUNCH

AMUSE BOUCHE



SMOKED SALMON AND CRAYFISH

Avocado and Watercress

COTSWOLD FREE RANGE PORK AND APRICOT TERRINE

Fruit Chutney, Toasted Farmhouse Bread

OVEN ROASTED WOODLAND PIGEON BREAST

Pickled Blackberries, Oxford Blue and Frisee

SOUTH CERNEY COTSWOLDS GOATS CHEESE SALAD

Apple, Salt Baked Beetroot, Walnut and Honey



ROAST FREE RANGE GLOUCESTERSHIRE TURKEY

Roast Potatoes, Pigs in Blankets, Sage & Chestnut Stuffing, Gravy

PAN FRIED FILLET OF SEA BASS

Celeriac Puree, King Oyster, Clams, Sea Vegetables, Beurre Blanc

COTSWOLD PARTRIDGE

Shallot Puree, Charred Spring Onion, Garlic Mashed Potato, Foraged Mushrooms, Madeira Jus

HOMEMADE WINTER VEGETABLE WELLINGTON

All Served With Seasonal Vegetables and Extra Roast Potatoes



CHRISTMAS PUDDING

Brandy Sauce

DARK CHOCOLATE MOUSSE

Hazelnut, Candid Orange

WINTER FRUIT CRUMBLE

Pouring Cream

LOCAL CHEESE SELECTION

Quince Jelly, Celery, Biscuits



TEA & COFFEE

Homemade Mince Pies and Petit Fours

FIVE COURSES - £79 PER PERSON