



Festive Menu

3 COURSES £60

Venison scotch egg, Pershore plum chutney

Welsh Beechwood smoked cheddar soufflé, local beer pickled onions

Beetroot soup, onion bread, Cotswold caraway butter

Local free-range turkey, with all the trimmings

Cornish plaice meunière seasonal vegetables, new potatoes

Wild mushroom risotto, truffle pesto, Spenwood cheese

Dormy Christmas pudding, clotted cream, vanilla ice cream

Chocolate tart, Gloucester honey & orange ice cream

Seasonal cheese, crackers, quince chutney