



The Gloucester **OLD SPOT**

Christmas Menu 2017

Monday 27th November to Saturday 30th December
(excluding Sundays and 25th, 26th December)

2 courses £23 3 courses £29

Allergen advice is available on request

In our dining room we can serve from 2-60 people.
Larger parties are offered a slightly restricted menu choice so that we can serve you better!

Starters

French Onion Soup with Comte Cheese Crouton

Coarse Farmhouse Pork and Bacon Terrine with Spiced Plum & Ginger Chutney, Clotted Cream Brioche

Seared Wood Pigeon Breast with Stilton Button Mushrooms and Puff Pastry Vol-au-vent

Carpaccio of Beetroot with Walnut Crusted Goat's Cheese, Fresh Orange and Herb Salad

Smoked Salmon with Juniper and Gin Vinaigrette, Celeriac Remoulade and Blini Pancake

Main Courses

All served with Rosemary and Sea Salt Roast Potatoes and Seasonal Vegetables

Traditional Roast Turkey Crown with Chestnut & Apricot Stuffing, Pigs in Blanket & Redcurrant Gravy

Braised Blade of Beef Bourguignon with Bone Marrow and Horseradish Dumplings

Confit Duck Leg with Toulouse Sausage and Star Anise, Orange and Red Wine Sauce

Baked Wild Mushroom, Spinach Pancake with Gratin Cheese & Herb Crust, Nutmeg and Cream

Salmon Wellington with Smoked Salmon Mousse Stuffing, Creamed Leeks and Chives

Puddings

Dark Chocolate Brownie with Clotted Cream Fudge, Chocolate Sauce and Vanilla Ice Cream

Homemade Christmas Pudding with Brandy and Vanilla Custard

Panettone Bread & Butter Pudding with Port-Soaked Raisins and Pouring Cream

Lemon and Vanilla Cheesecake with Citrus Berry Compote and Lemon Sorbet

Poached Pear in Mulled Wine with Warm Cinnamon and Orange Doughnut & White Chocolate Ice Cream

Trio of British Cheeses with Grapes, Celery, Apple and Chutney (Supplement of £2.50)

We can cater for post Christmas gatherings in January and February all be it with a slightly different menu

Christmas Booking Information 2017

The Gloucester Old Spot Christmas Menu will be served at lunch and dinner daily from Monday 27th November – Saturday 30th December (excluding Sundays and 25th, 26th December)

Lunch 12.00 - 2.00 Dinner 6.00 - 9.00

Reservations can be made by calling **01242 680321**
Pre Orders can be emailed to:- **eat@thegloucesteroldspot.co.uk**

Name of Booking:..... No in party:..... Date:..... Time:.....

Contact telephone no: E-mail:.....

Your name: Your address:.....

STARTERS	No. Required
French Onion Soup
Coarse Farmhouse Pork and Bacon Terrine
Seared Wood Pigeon Breast
Carpaccio of Beetroot
Smoked Salmon with Juniper
Total:
MAINS	
Traditional Roast Turkey Crown.....
Braised Blade of Beef Bourguignon.....
Confit Duck Leg with Toulouse Sausage.....
Baked Wild Mushroom, Spinach Pancake.....
Salmon Wellington with Smoked Salmon Mousse.....
Total:
PUDDINGS	
Dark Chocolate Brownie
Homemade Christmas Pudding.....
Panettone Bread & Butter Pudding
Lemon and Vanilla Cheesecake
Poached Pear in Mulled Wine
Trio of British Cheeses.....
Total:

BOOKING CONDITIONS
By completing this form you are undertaking to agree to these Terms and Conditions
We request that all parties of 8 or more pay a non-refundable £10 per head deposit not later than 1st November, or at the time of booking if after this date. We will however refund deposits for up to 2 people per booking if given 72 hours or more notice of changes in numbers.
Tables of 8 or more need to pre-order their food 7 days before the booking.
Tables of 20 or more are asked to pay in full for their food 7 days in advance.
We do of course cater for special diets, but it is essential that we are notified of these in advance.
We ask organisers to remind their guests of the meal choices on the day of the event to avoid confusion during service.
We may ask larger parties to have a restricted menu choice and they may be seated on more than 1 table due to the restrictions on the size and shape of the dining room.
At this busy time of year we are only able to issue one bill to your table. Account facilities are not available - we request payment of your meal in full before leaving.
An optional 10% service charge will be applied to parties of 10 or more.
We are able to cater for post-Christmas celebration events in January.
We do not provide crackers, but have no objection to you bringing your own.