



*sublime locally sourced products*

**2 Courses £24**

**3 Courses £32**

**Starters**

**Chicken Liver & Brandy Parfait (gf\*)**

Truffle Butter, Fig & Orange Chutney, Charred Sourdough Crostini

**Local Smoked Salmon (gf\*)**

Smoked Salmon Mousse, Capers, Lemon, Brown Bread

**Spiced Parsnip, Coconut & Pear Soup (ve\*) (n)**

Fresh Bread, Butter

**Cured Cotswolds Prosciutto (gf)**

Crumbled Stilton, Watercress, Grapes, Cotswold Rapeseed Oil

**Grilled Goats Cheese (gf) (n)**

Beetroot Carpaccio, Orange, Candied Walnuts, Balsamic

**Mains**

**All Served with Seasonal Vegetables and Roast Potatoes**

**Traditional Roast Turkey Crown (gf\*)**

Apricot, Chestnut & Sausage Stuffing, Pigs in Blankets, Redcurrant Jus

**Local Cotswold Venison Stew (gf)**

Beetroot, Dry Cured Bacon, Red Wine

**Creedy Carver Confit Duck Leg**

Gloucester Sausage, Cured Bacon & Haricot Bean Casserole

**Celeriac, Walnut & Almond Nut Roast (ve) (n) (gf)**

Red wine, Cranberry & Rosemary Jus

**Stuffed Plaice with Leeks and Comte (gf)**

Baked in Cream, Smoked Haddock, Grain Mustard

**Puddings**

**Homemade Christmas Pudding (n) (gf\*)**

Brandy & Vanilla Custard

**Sticky Toffee Pudding**

Spiced Butterscotch, Clotted Cream Ice Cream

**Rum and Raisin Panna Cotta (gf\*)**

Lemon Shortbread, Winter Berry Compote

**Dark Chocolate Brownie**

Caramelised White Chocolate, Orange Sorbet

**British Cheese Board**

Crackers, Chutney, Grapes, Celery