

Christmas at
2024

The Gloucester OLD SPOT

Served daily for Lunch & Dinner
Thursday 28th November until Tuesday 31st December

(With the exception of Sundays when serve our traditional Roast menu and not this set menu. We are closed Christmas Day and Boxing Day)

2 COURSES £29 ★ 3 COURSES £38

STARTERS

Roasted Parsnip & Chestnut Soup with Warm Bread Roll & Curried Butter **(n) (m) (v) (gfa)**

Severn & Wye Cured Smoked Salmon with Celeriac & Horseradish Remoulade, Dijon & Dill Dressing, and Blini Pancake **(gfa) (m)**

Chicken Liver & Truffle Parfait with Smoked Bacon & Onion Jam, Pickled Walnuts and Ciabatta Crostini **(gfa)**

Double Baked Comté Cheese Souffle with Grain Mustard Sauce **(m) (v)**

Beef Croquettes with Shaved Parmesan, Confit Garlic, Parsnip Purée, and Sherry Vinaigrette

MAINS

All Served with Crispy Roast Potatoes

Venison & Red Wine Suet Pudding, Braised Red Cabbage with Dates, and Port & Juniper Jus

Traditional Roast Turkey with Pigs in Blanket, Apricot, Sage & Sausage Meat Stuffing, Seasonal Vegetables and Redcurrant Jus **(gfa)**

Slow Roasted Pork Belly with Pancetta & Savoy Cabbage, Port-Soaked Raisin, Cider & Mustard Reduction **(gf) (m)**

Pan-Fried Sea Bass Fillet with Garlic King Prawns, Capers, Lemon & Parsley Butter, and Tenderstem Broccoli **(gf)**

Pan-Fried Salt Baked Celeriac Steak with Chestnut Mushroom, Vegan Mozzarella & Parsnip Wellington, and Sage & Hazelnut Pesto **(n) (ve)**

PUDDINGS

Baked Spiced Waffle with Mulled Poached Pears, Hot Chocolate Sauce & Clotted Cream

Sticky Toffee Pudding with Butterscotch Sauce and Rum & Raisin Ice Cream

Double Chocolate Cheesecake, Crushed Honeycomb & Raspberry Sorbet

Aged Homemade Christmas Pudding with Brandy Custard **(n) (gfa)**

Local Cheese Selection with Crackers & Fig Chutney (+£3)

Add Coffee & Tea for afters at £2.50 a head

Please inform us on the pre-order form of any dietary requirements so that we can treat them with the utmost care. We do our very best to ensure there is no cross contamination however ALL allergens are present in our kitchen.

(v) vegetarian **(ve)** vegan **(ve*)** vegan adaptable **(m)** mustard **(gf)** gluten free **(gfa)** adaptable to gluten free **(n)** contains nuts.

An optional 10% service charge is added to all bills.

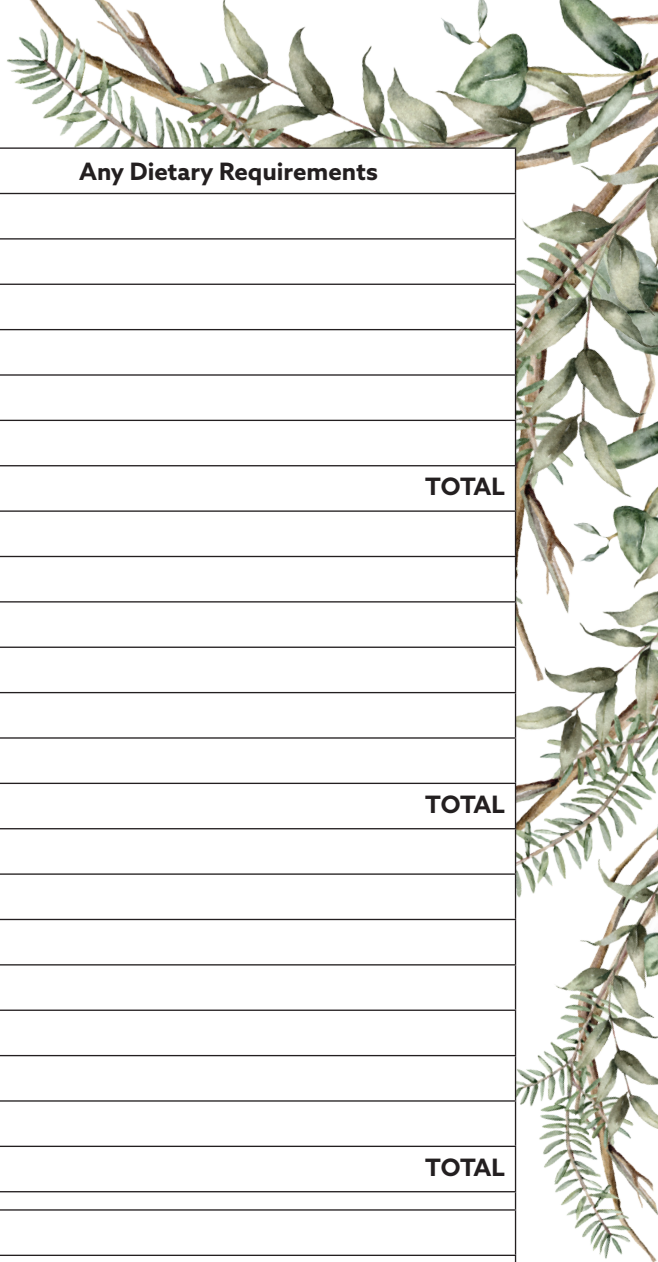
We are able to cater for post Christmas celebration events in January

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BOOKING FORM



	Quantity	Any Dietary Requirements
STARTERS		
Roasted Parsnip & Chestnut Soup (n) (m) (ve) (gfa)		
Severn & Wye Cured Smoked Salmon (gfa) (m)		
Chicken Liver & Truffle Parfait (gfa)		
Double Baked Comté Cheese Souffle (m) (v)		
Beef Croquettes		
		TOTAL
MAINS		
Venison & Red Wine Suet Pudding		
Traditional Roast Turkey (gfa)		
Slow Roasted Pork Belly (gf) (m)		
Pan-Fried Sea Bass Fillet (gf)		
Pan-Fried Salt Baked Celeriac Steak (n) (ve)		
		TOTAL
PUDDINGS		
Baked Spiced Waffle		
Sticky Toffee Pudding		
Double Chocolate Cheesecake		
Aged Homemade Christmas Pudding (n) (gfa)		
Local Cheese Selection		
Add Coffee & Tea for the party	YES / NO	
		TOTAL
Lead Name		
Business (if corporate booking)		
Date of Booking		
Time of Booking		
Number of Guests		
Contact Telephone Number		
Email Address		
Any Additional Notes:		

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 at the time of confirming your booking, this includes children taking a seat. **We will however refund deposits for up to 2 people per booking if given 72 hours or more advance notice of changes in numbers.**

Tables of 8 or more are requested to pre-order their food 21 days before the booking.

We do of course cater for special diets and allergies, but it is essential that we are notified of these in advance.

We ask organisers to remind their guests of their 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.

Coffee & Tea add-ons must apply to ALL guests within the party

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 all bills.

We can cater for post-Christmas celebration events in January. By coming in the new year, you help us fill the pub at quieter times.

We do not provide crackers but have no objection to you bringing your own.