

Christmas at  
2024

# The Gloucester OLD SPOT

Thank you for visiting  
The Gloucester Old Spot during the festive period.

We hope you enjoy your visit and wish you a  
Merry Christmas and Happy New Year.

## STARTERS - £9

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 - £20

*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 - £9

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)

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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## GIFT VOUCHERS

Are you looking for the perfect gift for a friend or family member for Christmas? Is the Gloucester Old Spot a firm favourite of theirs, or have you enjoyed yourself and want to share The Old Spot experience with them?

Our festive gift vouchers are available for sale across the bar in denominations of £10 or £25. What is even better about these vouchers, is that if they are redeemed in January or February 2025, AN EXTRA 10% of the value of the vouchers will be taken OFF THE BILL!



## CHARLES MACLEOD BLACK PUDDING

Our Stornoway Black Pudding by Charles Macleod once again is available as that very special, unique Christmas gift. Each Christmas we offer this delicious present idea, and we sell out QUICKLY! Multi award winning, including nine Great Taste Awards from the Guild of Fine Foods, Charles Macleod's Stornoway Black Pudding is made with Scottish oatmeal to give a unique texture and the moist deep flavour is a result of high quality ingredients and fine balance of seasoning. Ask a member of staff for yours today for just £10.



## GIVING BACK THIS CHRISTMAS

At this time of year, we all think of others, notably those who are lonely, suffering or in distress. This year the pub is supporting CCP 'Caring for Communities and People.' Their excellent work and the relief that they provide in the county is targeted at those who are suffering due to isolation, hardship, bereavement, health issues, finances...even sleeping rough. We have a Hamper Scamper donation point in our lobby, where you can donate non-perishable goods to be passed on to people in need this Christmas.

Our **Annual Charity Christmas Quiz** is a fantastic event where we aim to raise as much money for our friends at The Butterfly Garden – an educational, therapeutic and recreational project for people of all ages dealing with disablement of any kind. Join us on **Monday 23rd December** for an evening of joy and laughter. A delicious two course supper will be served between quiz rounds and a raffle with fantastic prizes will be held at the end of the evening. Please speak to a member of staff for more information and to register your team.

## BURNS NIGHT 2025

Join us on Saturday 25th January 2025 for our annual Burns Night Supper, to celebrate the life & works of the great Scottish poet, Robert Burns. Piper Callum Jones will be gracing us with his Address to the Haggis, and traditional Bagpiping. Our Scottish Supper will include firm favourites, Tatties & Neeps, followed by Cranachan and a dram of Laphroaig, to name a few. To register your interest, or book a table, please speak to a member of staff.