



The Gloucester  
**OLD SPOT**  
CHRISTMAS 2025

Available Monday to Saturday.

2 COURSES £32 | 3 COURSES £42

**STARTERS**

**Smoked Turkey & Pork Belly Terrine** with Ciabatta Crostinis, Spiced Fig & Clementine Chutney, and Pickles **(gfa)**

**Roasted Parsnip, Apple & Chestnut Soup** with Fresh Bread and Curried Butter **(ve, v, n, gfa)**

**Double Baked Comté Cheese Soufflé** with a Grain Mustard & Nutmeg Sauce **(v)**

**In-House Oak-Smoked Salmon, Dill & Caper Rillettes** with Artisan Rye Bread and Celeriac Remoulade **(gfa)**

**Seared Local Wood Pigeon Breast** with Black Pudding, Poached Egg, and Beetroot Purée **(gf)**

**MAINS**

**All Served with Crispy Roast Potatoes**

**Local Venison & Red Wine Suet Pudding**

with Date-Braised Red Cabbage and Port & Juniper Gravy

**Traditional Roast Turkey**

with a Pig in Blanket, Sage, Sausage Meat & Apricot Stuffing, Seasonal Vegetables, and Redcurrant Gravy **(gfa)**

**Black Pudding & Apricot Stuffed Pork Tenderloin Wrapped in Smoked Bacon**

with Buttered Savoy Cabbage and a Cider & Mustard Reduction **(gf)**

**Pan Fried Salmon Fillet**

with a Smoked Haddock, Mussel & Sweetcorn Chowder, Buttered Samphire, and Chive Oil **(gf)**

**Chestnut Mushroom, Parsnip & Vegan Mozzarella Wellington**

with Salt-Baked Celeriac and Cranberry & Rosemary Jus **(ve)**

**PUDDINGS**

**Gingerbread Buttermilk Waffle** with a Winter Berry Compote, Toasted Pecans, and Cinnamon Chantilly Cream **(n, gfa)**

**Sticky Toffee Pudding** with Butterscotch Sauce and Vanilla Ice Cream

**Dark Chocolate Fondant** with Wild Cherry Ice Cream and Honeycomb

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

**Rum-Spiced Pineapple Tarte Tatin** with Coconut Sorbet and Lime Syrup **(ve)**

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

**(v)** vegetarian **(ve)** vegan **(vea)** vegan adaptable **(gf)** gluten free **(gfa)** gluten free adaptable **(n)** contains nuts **(se)** sesame

Please inform your server of any dietary requirements so that we can treat it with the utmost care. All dishes contain soybean within the vegetable oil we use. Please note Mustard is present in most of our dishes. Please advise us if you have an allergy to Mustard.

We do our very best to ensure there is no cross contamination however ALL allergens are present in our kitchen.

An optional 10% service charge is added to all bills, and optional means optional. For parties over the size of 10, we apply a 10% service charge.

# BOOKING FORM

	Quantity	Dietary Requirements / Allergies
STARTERS		
Smoked Turkey & Pork Belly Terrine		
Roasted Parsnip, Apple & Chestnut Soup		
Double Baked Comté Cheese Soufflé		
In-House Oak-Smoked Salmon Rillettes		
Seared Local Wood Pigeon Breast		
		TOTAL
MAINS		
Local Venison & Red Wine Suet Pudding		
Traditional Roast Turkey		
Black Pudding & Apricot Stuffed Pork Tenderloin		
Pan Fried Salmon Fillet		
Chestnut Mushroom, Parsnip & Vegan Mozzarella Wellington		
		TOTAL
PUDDINGS		
Gingerbread Buttermilk Waffle		
Sticky Toffee Pudding		
Dark Chocolate Fondant		
Aged Homemade Christmas Pudding		
Rum-Spiced Pineapple Tarte Tatin		
		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.

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.