



The Gloucester
OLD SPOT
CHRISTMAS 2025

Available Monday to Saturday.
Please inform your server of
ANY dietary requirements.

Please see our chalkboard for today's specials.

STARTERS - £10

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 - £22

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 - £10

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.



Gift vouchers

Looking for the perfect Christmas gift for the foodie in your life? Our festive gift vouchers are available for sale in denominations of £10 or £25.

Share the Old Spot experience with your family and friends this holiday – or tell them to wait until January when an extra 10% of the value of the vouchers will be removed from their bill!



Charles Macleod Black Pudding

Our Charles Macleod Stornoway Black Pudding is once again available to purchase as that unique Christmas gift.

Multi-award winning, including nine Great Taste Awards from the Guild of Fine Food, be sure to get your hands on one as we sell out quickly! Made with Scottish oatmeal for a one-off texture and the perfect balance of seasoning, it really is a delectable Christmas treat, whether for a friend (or for yourself!).

Giving back this Christmas

CCP 'Caring for Communities and People.'

Amidst all the celebrations and indulgence, Christmas is also a time to consider those less fortunate. Therefore, once again the Old Spot is thrilled to be supporting CCP, 'Caring for Communities and People'. Their excellent work focuses on providing relief to those suffering due to isolation, bereavement, health issues, financial difficulties, and homelessness. To support their vital endeavours, we have a Hamper Scamper donation point in our lobby where non-perishable goods can be placed and eventually passed on to those in need.

The Butterfly Garden

Furthermore, at Christmas the Old Spot also focuses on raising funds for our friends at The Butterfly Garden, an educational, therapeutic, and recreational project for people of all ages dealing with disablement of any kind. Therefore, join us on Tuesday 23rd December for our Annual Charity Christmas Quiz. Not only will you get to enjoy a fabulous night of festive fun and a delicious two-course dinner, but through our charity raffle will be able to support this worthy cause.

Please speak to a member of staff for more information regarding registering your team.



Burns Night 2026

Join us on Saturday 24th January for our annual Burns Night Supper, celebrating the life and works of the great Scottish poet, Robert Burns. With a traditional Scottish supper of dishes such as Tatties and Neeps and Cranachan, the delights of Piper Callum Jones and his address to the Haggis, and the drams of Laphroaig, it really is an unmissable night!

Speak to a member of staff to reserve one of our highly sought-after tables.

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