Friday 27th November 2026
– Friday 1st January 2027

Our Christmas menu is served
Monday to Saturday 12–8.30pm

The Gloucester OLD SPOT

CHRISTMAS 2026



2 COURSES £34 | 3 COURSES £43

STARTERS

Smoked Pork Ribs *with a Boddington Honey & Bourbon Glaze, Cranberry & Apple Slaw, and Candied Pecans* **(n)**

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

Double Baked Comté Cheese Soufflé *with a Wholegrain Mustard Sauce* **(v)**

Severn & Wye Smoked Salmon & Dill Mousse *with Artisan Rye Bread, Fried Capers, and Celeriac Remoulade* **(gfa)**

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

MAINS

Local Venison & Red Wine Suet Pudding
with Confit Garlic Mash, Braised Red Cabbage & Apples, and a Port & Rosemary Gravy

Traditional Roast Turkey
with Duck Fat Roast Potatoes, Seasonal Vegetables, a Pig in Blanket, Sausage Meat, Sage & Apricot Stuffing, and Red Wine Gravy **(gfa)**

Oak-Smoked Rolled Porchetta
with Black Pudding & Apricot Stuffing, Potato Terrine, Buttered Savoy Cabbage, and a Cider & Mustard Reduction **(gf)**

Pan Fried Seabass Fillet
with a Smoked Haddock, Mussel & King Prawn Chowder, Squid Ink Tagliatelle, and Chive Oil

Chestnut Mushroom, Parsnip & Vegan Mozzarella Nut Roast
with Smoked Sweet Potato, Salt-Baked Celeriac, and a Cranberry & Rosemary Jus **(ve, gf, n)**

PUDDINGS

Cinnamon-Spiced Banoffee Waffle *with Salted Caramel Sauce, Vanilla Ice Cream, and Honeycomb* **(gfa)**

Panettone Bread & Butter Pudding *with Christmas Pudding Ice Cream*

Dark Chocolate Profiteroles *with Eggnog Chantilly, Chocolate Sauce, and Hazelnut Brittle* **(n)**

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

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

An optional 10% service charge will be applied 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 Pork Ribs		
Roasted Parsnip & Chestnut Soup		
Double Baked Comté Cheese Soufflé		
Severn & Wye Smoked Salmon & Dill Mousse		
Seared Local Wood Pigeon Breast		
		TOTAL
MAINS		
Local Venison & Red Wine Suet Pudding		
Traditional Roast Turkey		
Oak-Smoked Rolled Porchetta		
Pan Fried Seabass Fillet		
Chestnut Mushroom, Parsnip & Vegan Mozzarella Nut Roast		
		TOTAL
PUDDINGS		
Cinnamon-Spiced Banoffee Waffle		
Panettone Bread & Butter Pudding		
Dark Chocolate Profiteroles		
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 can cater for special diets and allergies but based on being notified of said diets and allergies in advance.

We ask organisers to remind 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 one 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.
Please be aware, however, that service hours will differ slightly from Christmas Eve onwards.

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