

MONDAY - SATURDAY 12PM-3PM 1ST DECEMBER 2025 TO 24TH DECEMBER 2025

STARTERS

Winter vegetable & lentil soup with croutons & homemade bread [v]

Chicken liver & brandy pate with caramelised red onion chutney & toast

Deep fried battered brie with spiced apple & date chutney [v]

Deep fried whitebait with tartare sauce

MAIN DISHES

Local roast turkey breast with pork & herb stuffing & pigs in blankets

Butternut squash ratatouille bake topped with brie & walnuts [v]

Poached salmon fillet with dill mustard cream sauce

Cotswold game pie (pheasant, duck & venison) with suet crust pastry

All main courses served with rosemary roast potatoes and seasonal vegetables

DESSERTS

Christmas pudding with brandy cream

Lemon, lime & gingernut cheesecake with mixed berries

Chocolate brownie with warm chocolate sauce & vanilla ice cream

Selection of fruit sorbet

TWO COURSES FOR £28 OR THREE COURSES FOR £32

Please inform a member of our team if you have any dietary requirements; dairy free and gluten free options are available.