THE FROCESTER

Christmas Lunch Menu

STARTERS

Winter vegetable and lentil soup, croutons and homemade bread

Deep fried battered brie, apple and date chutney

Chicken liver and brandy pate, caramelised red onion chutney and toast

Deep fried whitebait with tartare sauce

MAINS

Roast local turkey breast, pork and herb stuffing and pigs in blankets

Winter vegetable ratatouille bake, topped with brie and walnuts

Poached salmon fillet, dill mustard cream sauce

Cotswold game pie with pheasant, duck and venison served in suet crust pastry

All served with rosemary roast potatoes and seasonal vegetables

DESSERTS

Christmas pudding, brandy cream

Lemon, lime and gingernut cheesecake, mixed berries

Selection of fruit sorbet

Chocolate brownie with warm chocolate sauce and vanilla ice cream

TWO COURSES £25 | THREE COURSES £30

AVAILABLE 30TH NOVEMBER 2026 TO 24TH DECEMBER 2026

MONDAY TO SATURDAY 12 - 3PM