



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