

CHRISTMAS PARTY MENU

CURRIED PARSNIP & APPLE SOUP (V)

foccacia bread

DOUBLE GLOUCESTER & 'COTSWOLD LION' RAREBIT (V)

pickled red onions, rocket & grain mustard dressing

SALAD OF SMOKED TROUT

beetroot, new potatoes, fresh horseradish, lime & poppy seed dressing

BREAST OF LOCAL ESTATE PHEASANT

fondant potato, braised red cabbage, vanilla parsnip puree, chocolate jus

WILD MUSHROOM, PARMESAN & TARRAGON RISOTTO (V)

jerusalem artichoke crisps, truffle oil

PAN FRIED CORNISH HAKE

slow roasted plum tomatoes, black olive tapenade, green beans, whipped feta, herb dressing

OXFORD DOLCÉ BLUE CHEESE

spiced pumpkin chutney, crackers

ICED CRANBERRY & WHITE CHOCOLATE PARFAIT

orange & cinnamon dressing

PORT POACHED PEAR

prune puree, vanilla ice cream, candied walnuts

Tea & Coffee

Available from 1st-23rd December, pre booking groups only from 2-30 people

£27 Two Courses

£35 Three Courses

Children Under 12 (half price)

Prices include VAT. Special diets and allergies catered for upon request.

Fish may contain small bones. Game may contain shot. All dishes may contain traces of nuts