



Christmas Party Menu

Winter 2024

Please only choose three items per course to offer your guest.

We require the numbers of each item chosen 7 days before your party.

Starters

Waldorf & Blue Cheese Salad	(v)
Chicken Liver Parfait, Fig Chutney & Brioche	
SaltPig Saucisson, Cornichons & Caper Berries	
Smoked Salmon, Shallot, Capers & Cornichons	
Roast Beetroot, Goats Curd & Pickled Walnut	(v)
Salt & Pepper Squid	

Mains

Cotswold Turkey & all the Trimmings	
Roasted Market Fish, Vadouvan Curry	
Hot Honey Butternut Squash & Dukkah	(v)
Steak Frites – Flat Iron Steak, Fries & Green Sauce	
Cotswold Chicken Au Poivre, Garlic & Thyme	
House Ravioli, Nut & Herb Butter	(v)

Sunday Roast

(Sundays only)

Local Sirloin of Beef, Yorkshire Pudding & Horseradish

All Roasts are Served with Roast Potatoes, Cauliflower Cheese, Winter Vegetables & Red Wine Gravy

Table Sides

Fries	(v)	4
Chunky Chips	(v)	4
Truffle Parmesan Fries	(v)	6
Savoy Cabbage & Pancetta Lardons	(v)	6
Chantenay Carrots, Tarragon Dressing & Flaked Almonds	(v)	6
Creamed Mash	(v)	5

Puddings

Knickerbocker Glory

Pear & Frangipane Tartlet, Amaretto

Steamed Christmas Pudding, Brandy Cream

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney (£4 Supplement)

Two Courses £35 Three Courses £42

Party menu only available with a 7-day pre-order

An optional 12.5% service charge will be added to your bill. All of which goes to the team.

(V) Vegetarian. Gluten – Most dishes can be adapted to be gluten free. Some dishes on our menu contain traces of nuts and/or other allergens if you are unsure, please ask a member of the team.