

CHRISTMAS BY CANDLELIGHT

NIBBLES

Tempura vegetables with soy & sesame dip GF VE	5.5
Maple glazed pigs in blankets	5.5
Grilled sourdough, roast garlic & tomato butter, balsamic and olive oil GFA VEA	6
Marinated olives, sun blush tomatoes, hummus with warm ciabatta GFA VE	7

STARTERS

Spiced squash & lentil soup with warm bread & butter GFA VEA	7
Homemade chicken liver pate, red onion & cranberry jam, toasted sourdough, pickles GFA	9
Crayfish & home-smoked trout cocktail, dill & lemon crème fraiche, cucumber, granary bread GFA	9.5
Warm beetroot, squash & butter bean salad, glazed goats cheese & walnut vinaigrette GF VEA	8.5

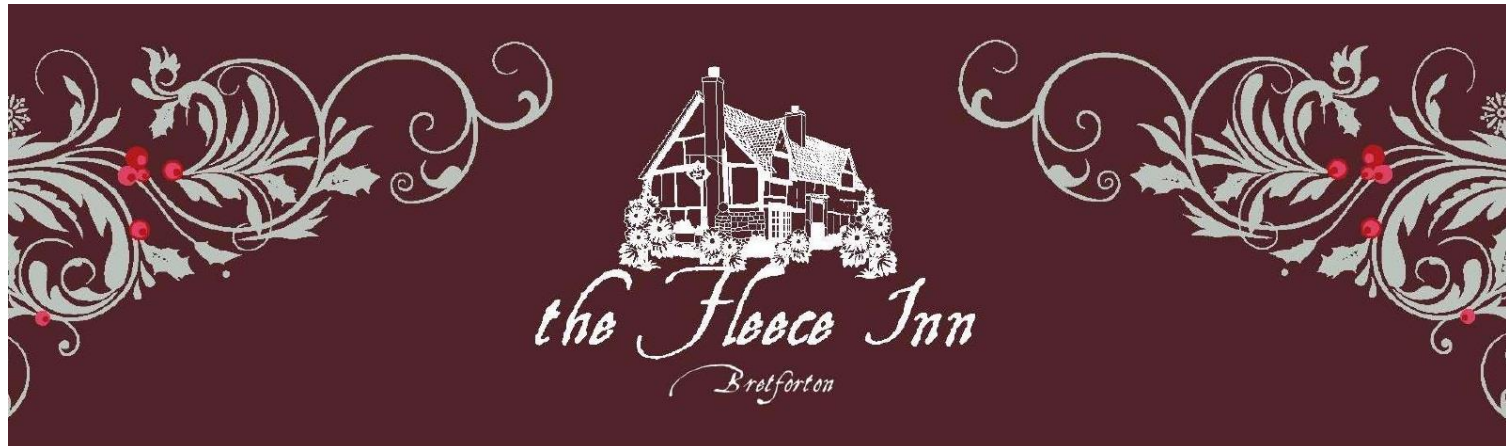
MAINS

Roast bronze turkey breast, sausage & chestnut stuffing, with all the trimmings GFA	21
Gloucestershire pork medallions, Parma ham, creamed leeks, parmesan potatoes, apple puree, cider and mustard sauce GFA	22
Wild mushroom, lentil & nut Wellington, roast root vegetables, tenderstem broccoli, gravy VE	19
Pan fried seabass, fennel roast pepper, new potatoes, saffron & brown crab sauce	22
Pan roast venison haunch, port braised red cabbage, roast potatoes, maple glazed root vegetables, bacon & shallot gravy GFA	24

V - Vegetarian, VE - Vegan, VEA – Vegan option available, GFA - Gluten Free Available. Ask for our Daily Specials.

If dining outside, please make a note of your table number when ordering at the Bar. Many of our dishes can be adapted to suit your diet - please just ask a member of staff. Some of our food contains allergens. If you have a food allergy or intolerance, please speak to a member of staff for more information. Please advise staff of any special requirements on ordering. Table & Bar service available.

Thank you. 01386 831173



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SIDES

Homemade chips or skin on fries GF	4.5
Buttered mixed vegetables VEA	4.5
Creamed Brussel sprouts, smoked bacon & parmesan VA	6
Roast potatoes, pigs in blankets & gravy	7

DESSERTS

Sticky toffee and ale Christmas pudding, brandy caramel sauce, vanilla ice-cream	8
Mince pie crème brûlée, spiced shortbread, cassis sorbet	8
Dark chocolate and praline tart, honeycomb ice cream, apricot and lime puree	9
Vegan raspberry and gin cheesecake, raspberry sorbet GF VE	9
Selection of local cheeses with homemade chutney, crackers & grapes GFA (Worcester Blue, Double Gloucester, Rollright Camembert)	11
Nose of cheese & 50ml glass of port	10
Cafetiere of coffee & mini mince pie	4

HOT DRINKS

Mulled wine (175ml) 4.5 Mulled Cider (half pint) 2.6

Americano	3.2	Espresso / Double	1.9 / 2.4	Cappuccino	3.5
Latte	3.5	English Breakfast Tea	2.2	Fruit or Herbal Tea	2.2

Festive coffees available from 4.25 – see Specials Board

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