

## FESTIVE DINNER MENU

Glass of Prosecco on Arrival

### Starters

Roasted Honey Parsnip Soup  
Truffle Croutons

Evesham Goats Cheese  
Chestnut & Beetroot Parcel, Pickled Winter Vegetables, Pomegranate Dressing

Cheltenham Gin & Tonic Cured Scottish Salmon  
Charred Cucumber, Horseradish Snow

Pressing of Local Confit Game Terrine  
Fig & Port Chutney, Toasted Brioche

### Main Courses

Ballotine of Kelly Bronze Turkey Breast  
Crushed Root Vegetables, Brussel Sprouts, Cranberry Sauce

Pan Fried Loin of Cod  
Red Wine Fondant Potato, Stem Broccoli, Clam & Mussel Cream Sauce

Sirloin Steak (£4 Supplement)  
Skinny Fries, Peppercorn Sauce, Watercress

Wild Mushroom & Spinach Wellington  
Mushroom Duxelle, Purple Potato Mash, Romanesco, Leek & Gratin Mustard Sauce

### Desserts

Christmas Pudding Tart  
Muscavado Ice Cream

White Chocolate Mousse  
Dark Chocolate Jelly, Winter Berry Compote

Mandarin & Cinnamon Parfait  
Macerated Kumquats, Orange Puree, Cinnamon Puffs

Selection of Three English Cheese (£4 Supplement)  
Grapes, Celery, Chutney, Biscuits

**£40.00 per person**

