



# FESTIVE MENU

December 2025

**Lunchtime** serving 12pm – 2:45pm Two Courses 35 | Three Courses 40

**Afternoon and Evening** serving 3pm – 9pm | Three Courses 45

## Starters

**French onion soup** triple cheese crouton GFA

**Cotswold chicken liver pate** festive black cherry compote GFA

**Gressingham crispy duck salad** coriander, spring onion, cucumber & pink ginger GFA

**Classic prawn cocktail** spicy bloody Mary sauce, cucumber & baby gem GFA

**Grilled goats cheese & onion tartlet** rocket, balsamic & pine nuts VeA

## Mains

**Cotswold roast turkey breast**, sausage & bacon, served with roast potatoes, star anise carrot, roasted shallot, seasonal greens, parsnip crisps & turkey gravy GFA

**NoNut nut roast** served with roast potatoes, star anise carrot, roasted shallot, seasonal greens, parsnip crisps & vegetable reduction GF

**Loch Fyne salmon fillet** served with crushed new potatoes, creamy peas, shallots and bacon GF

**Honey roasted cauliflower steak** pine nuts with courgette ribbons, tenderstem broccoli, sundried tomatoes, goats cheese, crouton crumb & garlic aioli GFA | VeA

**Fillet Steak (8oz)** served with triple-cooked chips, mushroom ketchup, peppercorn sauce & rocket salad (£18 supplement) GFA

**Royal Windsor Pork belly**, dauphinoise potatoes, tenderstem broccoli, apple, crackling & jus GF

## Dessert

**Christmas pudding** with brandy and vanilla clotted cream GFA | VeA

**Rich and silky chocolate mousse** brownie crumb & black cherries

**Baileys crème brûlée** shortbread & berries GFA

**Sticky toffee pudding** vanilla ice cream & toffee sauce

**Oxford Blue & Black Bomber cheese** with biscuits, celery and chutney GFA

*Please speak to us about any allergies or special dietary requirements before you order. Please be aware that all our food is prepared in a kitchen where gluten, nuts and other allergens are present. Whilst we take precautions, we cannot guarantee that any food is completely free from traces of allergens due to the risk of cross contamination. Guests with allergies are advised to assess their own level of risk and consume dishes at their own risk.*

*PLEASE NOTE: Menu is subject to change. Entire adult group to eat from same menu – either Festive menu or Main menu but not a mixture of both. All reservations for our Festive menu require a deposit of £20 per head within 5 days of asking us to hold the reservation. Deposit is non-refundable and is redeemable against the balance on the day of your visit. Should you cancel the booking after paying the deposit, the deposit will be used against another booking (but must be used within 6 months of original booking date). A pre-order is required to be completed for all festive bookings at least 7 days in advance of your reservation. Preorder form will be emailed to you. If we are given less than 48 hours notice of party numbers decreasing, the full menu price will be applicable.*

(GF) Gluten free | (GFA) Gulten free available | (V) Vegetarian | (VE) Vegan | (VeA) Vegan option available

