



**December 2024**

Two Courses 40 | Three Courses 45  
crackers on table

### Starters

**French onion soup** with triple cheese crouton GFA

**Cotswold chicken liver pate**, festive onion jam & toast GFA

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

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

**Courgetti**, tenderstem broccoli, goats cheese, sun-blushed tomatoes, crouton crumb with garlic & olive oil dressing GFA/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

**Butternut squash lasagne** with goats cheese and wild herb salad VeA

**8oz Sussex rib eye steak** served with triple-cooked chips, mushroom ketchup, peppercorn sauce and rocket & Parmesan salad (£15 supplement) GF

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

### Dessert

**Christmas pudding** with brandy and vanilla clotted cream GF / VeA

**Chocolate pot**, chocolate brownie, honeycomb & salted caramel ice cream (GF)

**Baileys crème brûlée**, shortbread & berries GFA

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

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

#### Followed by mini mince pies

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

