



## FESTIVE LUNCH MENU

2 courses £35 | 3 courses £43

### Starters

#### Soup of the day

Freshly baked bread

#### Chicken liver pate

Caramelized red onion chutney, rosemary croute

#### Cotswold gin cured trout

Watermelon, cucumber, orange tonic

### Mains

#### Market fish of the day

Butter glazed vegetables, baby potatoes

#### Porcini mushroom 'shepherd's pie'

Puy lentils and sautéed seasonal greens

#### Traditional roast turkey

Roasted new potatoes, seasonal vegetables, sage and apricot stuffing

### Dessert

#### Traditional Christmas pudding

Brandy sauce

#### Sticky date pudding

Butterscotch sauce, vanilla ice cream

#### Festive Eton mess

Spiced meringue, mulled fruit

*Hand*PICKED  
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.