



FESTIVE MENU 2024

TO START

Soup (ve)

Roast tomato Soup, basil & garlic crouton

Cotswold gin cured chalk stream trout

Watermelon, cucumber, orange tonic

Pan fried wild mushroom

Homemade brioche, tarragon sauce

Chicken liver pâté

Caramelised red onion chutney, rosemary croute

TO FOLLOW

Duo of West Country beef

Braised featherblade, roasted rump, fondant potato, parsnip purée, red wine jus

Traditional roast turkey

Roasted potatoes, seasonal vegetables, sage and apricot stuffing, thyme jus

Roasted supreme of cod

Lemon infused potato galette, tenderstem, brown shrimp butter sauce

Roasted winter butternut squash risotto

Spiced cauliflower, baby watercress, truffle oil

*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.



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TO FINISH

Plant based salted chocolate tart (ve)

Salted caramel ice cream

Christmas pudding

Brandy sauce

Sticky date pudding

Butterscotch sauce, vanilla ice cream

Festive Eton mess

Spiced meringue, mulled fruit

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