



FESTIVE AFTERNOON TEA

2 AA Rosettes

£35
PER PERSON

— SWEET —

Mince Pie

Chocolate and Brandy Yule Log

Eggnog Butter Custard Éclairs

Red Velvet and White Chocolate Swiss Roll

Christmas Cookies

— SAVOURY —

Quail Egg and Venison Scotch Egg

Cranberry and Chestnut Sausage Roll

Chicken and Apricot Puff Pastry Parcels

Cream Cheese and Cucumber Sandwich

Smoked Trout, Cream Cheese and Chive

Plain and Fruit Scones



FESTIVE GROUP DINING

2 AA Rosettes

£59
PER PERSON
FOR GROUPS OF 7-24 GUESTS

— STARTERS —

Jerusalem Artichoke Soup

Hazelnuts | Truffle | Brioche

Countryside Game Pâté

Quince | Savoury Granola | Pickled Mustard Seeds

Soy-Cured Scottish Salmon

Kohlrabi | Taramasalata | Almonds | Wasabi

— MAINS —

Roast Cotswold Turkey

Pigs in Blankets | Cranberry | All the Trimmings | Turkey Gravy

Cornish Poached Hake

Mussel Chowder | Celeriac | Confit Potatoes

Delica Pumpkin

Goat's Cheese Purée | Wild Mushroom | Chicory | Sage | Hazelnut

Braised Beef Blade

Smoked Cauliflower Purée | Black Garlic |

Crispy Potato Terrine | Bone Marrow

— DESSERTS —

Christmas Pudding

Brandy Butter Sauce | Candied Mint

Yule Log

Dark Chocolate Yule Log | Candied Cranberry |

Brown Butter Ice Cream

Spiced Pear Terrine

Caramelised Puff Pastry | Vanilla Custard | Salted Caramel Ice Cream

Local Cheese Selection (£5 supplement)

Selection of 3 Local Cheeses | Biscuits | Fig Chutney |

Quince Jelly | Grapes



CHRISTMAS DAY LUNCH

25 DECEMBER 2026

£139
PER PERSON
£59 PER CHILD (UNDER 12)

— STARTERS —

Mulled Wine Beetroots

Cheddar Custard | Wild Rice | Chicory

Smoked Chicken Ravioli

Buttered Brussels Sprout | Bread Sauce | Madeira Reduction | Pancetta

Soy-Cured Scottish Salmon

Kohlrabi | Taramasalata | Almonds | Wasabi

— MAINS —

Includes family-style sides with all the trimmings

Roast Cotswold Turkey

Pigs in Blankets | Cranberry Gel | Turkey Gravy

Chalk Stream Trout en Croûte

Creamed Potatoes | Broccoli |

Champagne and Salmon Roe Butter Sauce

Confit Celeriac (V)

Truffle and Mushroom Purée | Crispy Celeriac | Pickled Onion

Tetbury Venison

Poached Quince | Chicory | Lingonberries | Hash Brown

— DESSERTS —

Christmas Pudding

Brandy Butter Sauce | Candied Mint

Rum Baba

Caramelised Pineapple | Whisky Caramel | Cream Cheese Frosting |

Rum-Soaked Raisins | Vanilla Ice Cream

Chocolate and Almond Truffle Cake

Almond Mousse | Candied Almond | Orange Glaze |

Hazelnut Ice Cream

Clementine Parfait

Orange Cake | White Chocolate Cream | Chocolate Sorbet