

# OLD ENGLISH CHRISTMAS DAY MENU

Adult 120 / Child 60 (under 10yr)

*(Complimentary Glass of champagne or juice for kids on arrival)*

## ON ARRIVAL

*Little taster of some amazing mouth-watering nibbles  
to start of your celebration in style*

## ELFED UP STARTER

Cranberry & Gin Cured Chalk Stream Trout (GF)  
*Beetroot, Cucumber Salsa, Horseradish Sour Cream*

Stout Sautéed Wild Mushrooms (VE, GF)  
*Crispy Potato Pavé, Black Truffle Aioli*

Devon Dressed Crab  
*Celeriac Remoulade, Brown Crab & Samphire*

Gloucestershire Old Spot Ham Hock Terrine (GFO)  
*Piccalilli, Baby Cornichons, Sourdough Toast*

## CLAUS MAINS

“Traditional Three-Bird Christmas Roast”  
*(Honey Glazed Parsnips, Sage & Chestnut Stuffing,  
Traditional Trimmings & Cranberry Sauce)*

Fillet Of Grass-Fed Hereford Beef (GFO)  
*Braised Beef Pie, Charred Mushroom, Cavolo Nero,  
Mushroom Ketchup & Beef Jus*

Butternut Squash & Spinach Pithivier (VE)  
*Sautéed Tenderstem, Braised Red Cabbage, Cranberry Jus*

Pan-Fried Stone Bass (GF)  
*Lemony Butter Beans, Fiery Roasted Peppers & Chorizo, Salsa Verde*

## JINGLE & MINGLE DESSERT

More-Ish Mince Pie Waffle  
*Spiced Fruit Compote & Salted Caramel Ice Cream (VE)*

Dark Chocolate Mousse  
*Salted Caramel, Shortbread & Warm Chocolate Sauce*

Mulled Wine Poached  
*Mandarin Sauce & Lush Dark Chocolate*

Proper Boozy Xmas Pudding  
*Classic Brandy Butter Sauce & Red Currants*

## CHEESE

Artisan Festive Cheeseboard  
*Sourdough Crackers, Mulled Wine Spiced  
Fig Chutney, Grapes & Walnut*

## WRAP IT UP

With Handcrafted Mince Pies

*All prices include VAT at the current rate. A discretionary 12.5% service charge will be  
added to your bill. For any allergies and intolerances, please advise a member of staff before ordering.  
Menu items subject to change due to availability.*

