

CHRISTMAS 2026

Our Chefs make everything from scratch, using as much local, seasonal & foraged produce and “waste” products as possible
£90 per person

Starter

In-house oak smoked, treacle & whiskey cured Harts Barn Lake trout,
fennel, pickled lemon & apple salad, dill emulsion, rye sourdough cracker, cultured butter

Duck, chicken liver & smoked bacon parfait,
smoked duck breast, crispy chicken skin, sherry jelly, chicken fat brioche, cultured butter

Twice baked Double Gloucester cheese soufflé,
red onion marmalade, pickled walnut, parmesan crisp, chive puree

Main Course

Stout, black garlic & rosemary marinated Longhope beef fillet chateaubriand

Wholegrain mustard & bone marrow butter roasted forerib of Longhope beef

Dry aged Longhope beef Wellington,
fermented beer mustard, truffled mushroom duxelle, cured ham, spinach crepe, puff pastry

Butter poached and roasted turkey breast,
stuffed with panettone sausagemeat stuffing & wrapped in streaky bacon

South coast cod Wellington, prawn mousse, parsley crepe, puff pastry, lobster bisque sauce

Celeriac & cep pithivier, confit onion puree, celeriac crisp

all served with panettone sausagemeat stuffing in a smoked bacon weave,
yorkshire puddings, proper gravy, beef fat & butter fondant potatoes,
dauphinoise potato, maple & thyme glazed parsnips, brown butter carrots,
truffled smoked cheddar cauliflower cheese, pancetta & chestnut sauteed sprouts,
sticky date & clementine braised red cabbage, horseradish crème, real cranberry sauce

Dessert

Aged boozy fruit & nut Christmas pudding, brandy butter, vanilla & nutmeg creme anglaise

Spiced sticky earl grey tea & date pudding, vanilla clotted cream, treacle toffee sauce

Warm rum & coffee chocolate fondant torte, almond brittle, blackberry (gf)

Apple tarte tatin, malted brandy caramel, clotted cream, spiced apple puree (v)

Gloucestershire cheese platter, crackers, chutney & grapes

To finish

Coffee & streusel topped mince pies