

Christmas at The Gloucester OLD SPOT

Served Monday to Saturday
Thursday 25th November to Friday 31st December

2 COURSES £25 ★ 3 COURSES £33

STARTERS

Chicken Liver & Brandy Parfait, Truffle Butter, Spiced Fig & Orange Chutney, Toasted Sourdough **(gf*)**

Roasted Parsnip & Chestnut Soup, Warm Ciabatta, Butter **(ve*) (gf*)**

Double Baked Worcester Hop Cheese Soufflé, Cream & Nutmeg **(v)**

Beetroot Cured Salmon Gravdax, Horseradish Crème Fraîche, Chicory & Shallot **(gf)**

Venison & Black Pudding Scotch Egg, Celeriac Remoulade, Watercress & Juniper Dressing

MAINS *All Served with Roast Potatoes*

Traditional Roast Turkey, Pigs in Blankets, Apricot & Sausage Meat Stuffing, Seasonal Vegetables Redcurrant Gravy **(gf*)**

Celeriac, Squash & Chestnut Mushroom Wellington, Steamed Spinach, Red Wine & Cranberry Sauce **(ve)**

Slow Roasted Pork Belly, Pancetta & Savoy Cabbage, Port-Soaked Raisins, Cider & Mustard Reduction **(gf)**

Grilled Salmon Fillet, Cullen Skink Shetland Mussels, Samphire, Salsa Verde **(gf)**

Venison Cottage Pie with Rosemary & Stilton Crust, Braised Red Cabbage **(gf)**

PUDDINGS

Homemade Christmas Pudding, Brandy Custard, Rum & Raisin Ice Cream **(gf*)**

Chocolate & Chestnut Cake, Iced Cherry Parfait, Caramelised White Chocolate **(gf) (n)**

Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Crumble, Vanilla Ice Cream

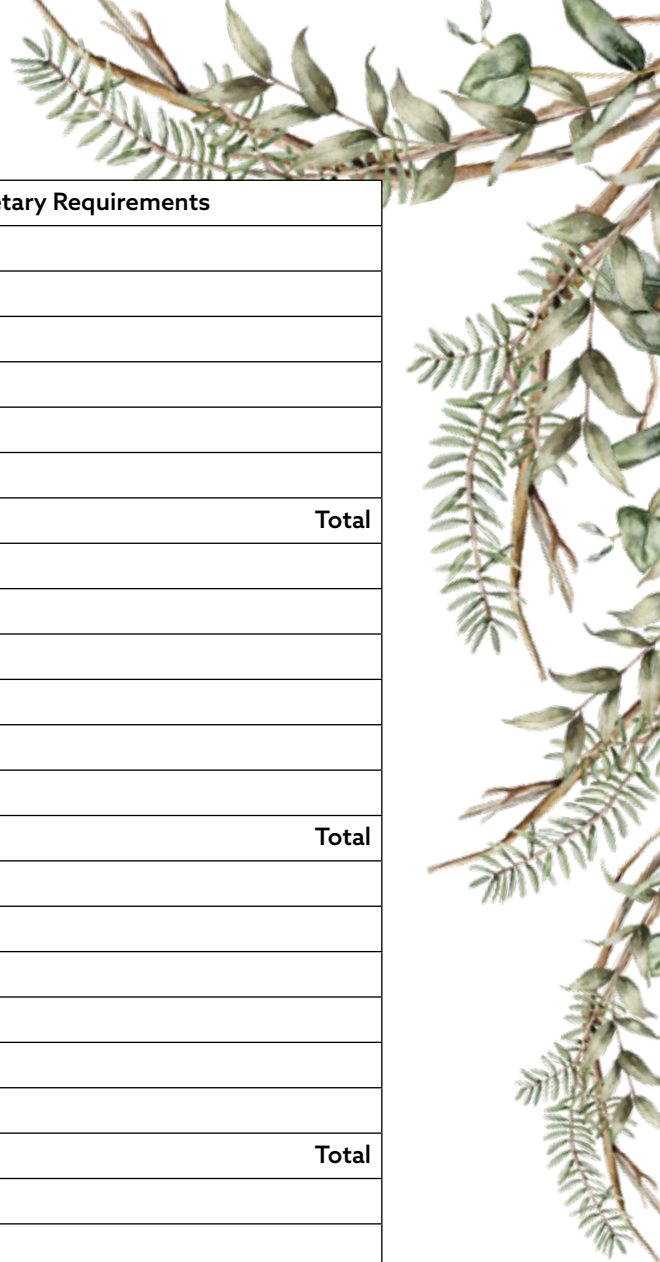
Mulled Wine Poached Pear & Spiced Apple Crumble, Coconut Sorbet **(ve)**

Selection of Cheeses (Harlech, Oxford Blue, Worcester Hop), Fig & Orange Chutney, Grapes, Celery, Crackers (supp £2.50)

Please inform us on the pre-order form of any dietary requirements so that we can treat it with the utmost care. We do our very best to ensure there is no cross contamination however ALL allergens are present in our kitchen. **(v)** vegetarian **(ve)** vegan **(ve*)** vegan adaptable **(gf)** gluten free **(gf*)** adaptable to gluten free **(n)** contains nuts.

★ *We are able to cater for post-Christmas celebration events in January* ★

BOOKING FORM



	Quantity	Any Dietary Requirements
Starters		
Chicken Liver & Brandy Parfait		
Roasted Parsnip & Chestnut Soup		
Double Baked Worcester Hop Cheese Souffle		
Beetroot Cured Salmon Gravavlax		
Venison & Black Pudding Scotch Egg		
		Total
Mains		
Traditional Roast Turkey Crown		
Celeriac, Squash & Chestnut Mushroom Wellington		
Slow Roasted Pork Belly		
Grilled Salmon Fillet		
Venison Cottage Pie		
		Total
Puddings		
Homemade Christmas Pudding		
Chocolate & Chestnut Cake		
Sticky Toffee Pudding		
Mulled Wine Poached Pear & Spiced Apple Crumble		
Selection of Cheeses		
		Total
Lead Name		
Business (if corporate booking)		
Date of Booking		
Time of Booking		
Number of Guests		
Contact Telephone Number		
Email Address		
Any Additional Notes:		

BOOKING CONDITIONS

By completing this form you are undertaking to agree to these Terms and Conditions.

We request that all parties of 8 or more pay a non-refundable £10 per head deposit at the time of confirming your booking. **We will however refund deposits for up to 2 people per booking if given 72 hours or more notice of changes in numbers.**

Tables of 8 or more need to pre-order their food 21 days before the booking.

We do of course cater for special diets, but it is essential that we are notified of these in advance.

We ask organisers to remind their guests of their meal choices on the day of the event to avoid confusion during service.

We may ask larger parties to have a restricted menu choice and they may be seated on more than 1 table due to the restrictions on the size and shape of the dining room.

At this busy time of year we are only able to issue one bill to your table. Account facilities are not available - we request payment of your meal in full before leaving.

An optional 10% service charge will be applied to all parties.

We do not provide crackers, but have no objection to you bringing your own.