

CHRISTMAS MENU 2017

Starters

Curried Parsnip Soup v gf
Game terrine, cherry chutney & toasted sourdough
Hot smoked salmon with crisp pickled winter vegetables gf
Carpaccio of beef, celeriac remoulade
Tart of wild mushrooms, celeriac & Berkswell cheese
Smoked Morteaux sausage, braised lentils & poached egg
Gratin of smoked haddock, crab & avocado gf

Mains

Traditional roast turkey, chestnut stuffing & trimmings
Chestnut & pumpkin seed roast with all the trimmings v gf
Pancetta wrapped cod loin, clam chowder gf
Chestnut & wild mushroom pithivier v
Roast breast of pheasant, sprouts & chestnuts, confit potatoes gf
Slow roast shoulder of pork, garlic, lemon & fennel gf
Fillet of hake, potato cake, kale & lobster sauce gf
Twice baked cheese soufflé, salad of pickled
winter vegetables & pear v

Puddings

Chocolate orange malteser v gf
Christmas pudding & brandy sauce v
Arctic roll v
Ginger crème caramel v gf
Blackberry & apple cobbler v
Chocolate parfait with cinder toffee & ginger v gf
Selection of homemade ice creams & sorbets v gf
Three local artisan cheeses with chutney & biscuit v

FAMILY FEAST

Choose one starter and one pudding from
the Christmas Menu

Select two mains for the table:

Roast sirloin of beef
Turkey breast with chestnut & sage stuffing
Seasonal nut roast with red wine onion gravy v gf
Glazed Christmas ham

All mains are served at the table and come with roast potatoes, roast parsnips,
sprouts & chestnuts, braised red cabbage, chestnut stuffing, glazed carrots
and Yorkshire puddings.

COWLEY MANOR

COTSWOLDS