

How to book

For further details and to make your booking call us now on:
01993 822695 or email: cotswoldgateway@wadworth.co.uk

Christmas Eve

Relax before the big day!

We have an evening of friends
and festive cheer on offer...

Join us!



New Year's Eve

See in the New Year with us...

Join our celebration with
fantastic food & drink
and great company



Boxing Day

Let us take the strain!

We will do the cooking...
and washing up...

Choose from our pub favourites!

Driving?

Designated driver

DRINKS FREE

Throughout December we will
reward all designated drivers
with free soft drinks



Christmas
at The Cotswold
Gateway Hotel

Terms & Conditions: A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

(v) = Suitable for Vegetarians. (vg) = Suitable for Vegans. *Party nights may carry a supplement on certain dates.

📍 216 The Hill, Burford, OX18 4HX

✉ cotswoldgateway@wadworth.co.uk

☎ 01993 822695

Christmas CELEBRATION

Available from November
Come and join us for your Christmas celebration

Starters

Curried carrot, ginger and lentil soup
with coriander and flatbread (vg)

Grilled king prawn crevettes
topped with a lemon, roasted pepper and herb butter

Rabbit, mushroom and pancetta terrine
with toasted flatbread and roast garlic jam

Soft herbed goat's cheese roulade
with seeded cracker and cranberry compote (v)

Mains

Roast British turkey with pigs in blankets, stuffing, seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy

Slow cooked shin of beef in Corvus stout with pancetta, shallots and wild mushrooms served with kale and grain mustard mash

Roasted guinea fowl on parmesan mash with green beans and a honey and mustard sauce

Grilled swordfish steak with lemon and caper butter, new potatoes and creamed spinach

Roasted cauliflower, celeriac and leek gratin
with vegan cheese, roasted chestnuts and crispy kale (vg)

Puddings

Traditional Christmas pudding
with brandy sauce (v)

Baileys cheesecake with chocolate ice-cream

Coconut milk panna cotta
with mulled winter fruits (vg)

Duo of British cheese
with quince jelly, celery and oat biscuits (v)

3 Courses
£24.95
Per Person

Christmas Day

5 COURSE MEAL

A sumptuous feast ending with
coffee and sweet treats

Starters

Winter minestrone soup
with white beans, kale and a parmesan crouton (v)

Hot smoked salmon, fennel, watercress and orange salad
served with avocado salsa

Rabbit, mushroom and pancetta terrine with toasted flatbread and roast garlic jam

Salt and pepper tofu with cucumber salad and sweet chilli sauce (vg)

Refreshing Champagne sorbet (vg)

Mains

Roast British turkey with pigs in blankets, stuffing, seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy

Roast Sirloin of beef with horseradish cream, Yorkshire pudding, seasonal vegetables, crispy roast potatoes and beef jus

Venison steak with a black pudding potato cake, braised red cabbage, parsnip purée and a red wine jus

Baked cod loin with pan-fried scallops on a chorizo, pea and lemon risotto

Mushroom, leek and spinach filo parcel
with vegan cheese, parsnip purée and crushed new potatoes (vg)

Puddings

Traditional Christmas pudding
with brandy sauce (v)

Coconut milk rice pudding
with roasted rum pineapple (vg)

Baileys and chocolate fudge brownie trifle

British cheese selection
with quince jelly, celery and oat biscuits (v)

Finish with coffee and fruit cake

Pay in full by 1st Nov 2019 & receive 10% discount
on your total food bill. This offer does not include Christmas Day.

Gluten free and vegan options are available
please ask us for more details