How to book

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



Relax before the big day! We have an evening of friends and festive cheer on offer... Join us!

Boxing Nay

Let us take the strain! We will do the cooking... and washing up... Choose from our pub favourites!

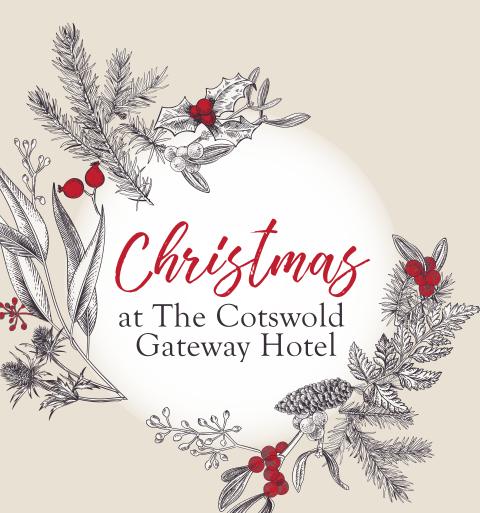
New Year's Eve

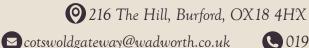
See in the New Year with us... Join our celebration with fantastic food & drink and great company

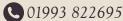
Vriving?

Designated driver DRINKS FREE Throughout December we will reward all designated drivers with free soft drinks

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. It 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. (v) = Suitable for Vegetarians. (vg) = Suitable for Vegetarians. (vg) = Suitable for Vegetarians.









## Starters

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

Courses

20.95

er Person

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  $(\upsilon)$ 

## 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)





5 Courses £64.95 Per Person

## Starters

Winter minestrone soupwith 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