



The Clothiers Arms Christmas Dinner Menu 2017



Starters

Homemade sweet potato and butternut squash soup with garlic croutons
Panko breaded brie wedge with warmed orange and cranberry sauce
Ham hock terrine with red onion marmalade and warmed toast
Cashel blue cheese arancini with beetroot puree and toasted walnuts
Homemade gin cured salmon with chive crème fraiche and dressed salad
Prawn and crayfish cocktail

Mains

Roast Gloucestershire turkey breast served with traditional accompaniments
Roast topside of local beef served with Yorkshire pudding
Wild mushroom filo parcels served with a creamy garlic and mushroom sauce
Cod loin wrapped in Parma ham and served with giant couscous and a lemon butter sauce
(Can be ordered without Parma ham)
Lamb steak served with dauphinoise potato and roasted tomatoes
Chicken supreme stuffed with feta, spinach and sun dried tomatoes, wrapped in Parma ham on a
winter mash

All served with a selection of potatoes and seasonal vegetable medley

Desserts

Individual Christmas pudding served with brandy sauce
Selections of sweets from the board
Cheddar and Stilton cheese platter

Individual mince pies to follow

Coffee or tea available at an £ 1.50 per person

Cost per person

Tuesday to Thursday - 3 Courses £ 24.95
Friday and Saturday – 3 Courses £ 29.95 to include a disco