



The Clothiers Arms Christmas Lunch Menu 2017



Starters

Homemade sweet potato and butternut squash soup with warmed toast
Homemade fishcake served with wasabi mayo and mixed leaf salad
Prawn cocktail with baby gem lettuce and brown bread
Ham hock terrine with red onion marmalade and melba toast
Panko breaded Brie wedge with warmed orange and cranberry sauce with salad

Mains

Roast Gloucestershire turkey breast served with traditional accompaniments
Roast topside of local beef served with Yorkshire pudding
Roast loin of pork with apricot and black pudding stuffing
Pan fried sea bass filet with spinach, new potatoes and sun dried tomato
Baked Portobello mushroom with goats cheese, buffalo mozzarella and herby gratin topping

All served with a selection of potatoes and seasonal vegetable medley

Desserts

Individual Christmas pudding served with a brandy sauce
A selection of sweets from the board
Cheddar cheese platter

Individual mince pies to follow

Coffee or tea available at an extra £ 1.50 per person

Cost per head

2 course £ 16.95

3 course £ 18.95