



The Clothiers Arms Christmas Dinner Menu 2018



Starters

Homemade cream of winter vegetables with croutons and warmed bread
Panko breaded brie squares with a selection of dipping sauces
Ham hock terrine with spiced pear chutney and warmed toast
Portobello mushroom with goats cheese, sun dried tomatoes, mozzarella and spinach
Smoked mackerel fillet with tomato salsa and a dressed salad
Caramelized shallot and goats cheese tarte tatin

Mains

Roast Gloucestershire turkey breast served with traditional accompaniments
Roast topside of local beef served with Yorkshire pudding
Pan fried salmon supreme with Mediterranean vegetable risotto and salsa Verde
Lamb rump served on a winter mash with thyme and a red wine jus
Chicken supreme stuffed with chestnut, sage and onion and wrapped in Parma ham and served on a dauphinoise potato
Mushroom, vintage mature cheddar and spinach wellington served on a sweet potato puree.

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