



# The Clothiers Arms Christmas Lunch Menu 2018



## Starters

Homemade cream of winter vegetable soup with warmed toast  
Homemade fishcake served with tartare sauce and mixed leaf salad  
Chorizo and Mediterranean vegetable bruschetta  
Ham hock terrine with spicy pear chutney and 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 chicken supreme with chestnut, sage and onion stuffing wrapped in Parma ham  
Pan fried sea bass fillet with Mediterranean vegetable risotto and salsa Verde  
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