



Festive menu

December 2025



STARTERS

French onion soup with a triple cheese crouton

Cotswold farm chicken liver pate with onion chutney & toast

Camembert bites with cranberry sauce

The Fat Fox prawn cocktail Bloody Mary sauce, lettuce, brown bread

MAIN COURSE

Cotswold roast turkey breast with sausage & bacon, served with roast potatoes, star anise carrot, roasted shallot, seasonal greens, parsnip crisps & turkey gravy

Duck breast with fondant potatoes, tenderstem broccoli & red wine jus

Poached Loch Fyne salmon fillet with sautéed new potatoes, creamy peas, shallots, & bacon

Vegetable wellington with roasted vegetables & gravy

DESSERT

Christmas pudding with brandy sauce

Lime & raspberry posset with shortbread

Black cherry & chocolate cheesecake

Cheese board selection of British cheeses and crackers (£3 supplement)

2 courses £32

3 courses £36