CHRISTMAS DAY MENU

4 COURSES | £120

FOR THE TABLE

Selection of rustic breads, smoked salmon pâté, café de Paris butter, mixed olive tapenade (non-gluten bread available)

STARTERS

Wild mushroom & black truffle soup

Smoked mackerel pâté, celeriac & mustard remoulade

Chicken liver & brandy pâté

Pan seared scallops, pea velouté & crispy pancetta

Roast butternut squash & sage arancini

MAIN COURSES

Roast turkey, braised red cabbage, confit carrot, chestnut & cranberry stuffing, sautéed sprouts, chestnuts, pancetta, pigs in blankets, red wine jus

Vegan wellington, braised red cabbage, sautéed sprouts, chestnuts, red wine vegan jus (V, VE)

Pan roasted monkfish, crispy pancetta, crushed new potatoes & a lobster & brandy bisque

28 day aged White Cross Farm Fillet steak, dauphinoise potatoes, caramelised baby onion sautéed wild mushrooms, red wine & shallot jus - £10 supplement

Roasted chestnut, thyme & tarragon risotto

12 hour slow cooked crispy pork belly, bubble & squeak, roasted apples & a Calvados jus

DESSERTS

Christmas pudding, brandy cream & orange cream

Sea salt chocolate & caramel torte

Lemon meringue pie

Cardamom coconut & mango panna cotta

Please advise a team member of any allergies or intolerances when ordering your food. We produce our food in kitchens with shared equipment where allergens are handled, so we cannot guarantee any item is allergen-free. Please scan our QR code to view our allergy matrix & filter the menu by preference. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill.

Scan for allergy information

THE FROGMILL
COTSWOLDS

CHRISTMAS DAY MENU

HONEYCOMB HOUSES