

CHRISTMAS MENU

Served Monday to Saturday 2nd – 24th December 2021

Spiced Parsnip Soup (V) (VE*)

Crème fraîche toasted ciabatta

Ham Hock Terrine

with real ale chutney & toasted ciabatta

Beetroot cured Salmon Gravd lax (GF)

with a smoked salmon mousse

Char-grilled pressed Watermelon & Feta Salad (GF) (VE*)

Turkey Roulade Stuffed with Sage, Onion & Cranberry (GF*)

pigs in blanket, fondant potato, parsnip puree, red wine jus & seasonal vegetables

Braised Beef with Baby Silverskin Onions & Port

creamy mash served in a giant Yorkshire pudding, seasonal vegetables

Pan Fried Fillet of Seabass (GF*)

ratatouille, garlic & herby crushed new potatoes, seasonal vegetables

Mediterranean Tart (V) (VE)

apple & pear salad

Classic Christmas Pudding with Brandy Sauce

White Chocolate and Raspberry Cheesecake

Bailey's Crème Brûlée Shortbread Biscuit (GF*)

Winter Berry Cheesecake (VE)

Mulled Wine Poached Pear, Vanilla Ice Cream (V) (VE) (GF)

Homemade Double Chocolate Brownie

topped with vanilla ice cream & chocolate sauce

Traditional Cheese Board Grapes & Chutney £5.00 per person supplement

Coffee & Mince Pies

GF: Gluten Free GF*: Adaptable to Gluten Free V: Vegetarian VE: Vegan VE*: Vegan Adaptable

Main Course Only £16.00

Two Courses £20.00

Three Courses £25.00

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