

The Shutters Inn, Gotherington, Cheltenham, GL52 9EZ www.theshutterinngotherington.co.uk Email - contactus@theshuttersinn.com 01242 300100

Xmas Menu Booking Form

Please Complete and enclose a non-refundable deposit of £10 per person by 1st December (Bookings still taken in December subject to Availability)

Please pre-order your meals at least seven days prior



to reservation. (Receipt for deposit will be issued and deducted from your final Bill)

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Name				
Company Name	(If Applicable)			
Address				
Post Code		Tel No.		
Date of Function		Time		
Number in Party		Deposit enclosed		
		£	2	

The Shutters Inn Christmas Menu

Available 1st December-24th December Tuesday to Saturday

2 Courses - £26

3 Courses - £32







Roasted Butternut Squash & Sweet Potato Soup Served with Warm Crusty Bread (GFA, VEA))

Chicken Liver and Brandy Parfait Served with Salad Garnish, Homemade Apple and Apricot Chutney, Toasted Brioche (GFA)

Prawn and Smoked Salmon Cocktail Topped with Marie Rose sauce, Brown Bread & Butter



Brie Wedges Rolled in Oats, Served with Salad Garnish, Cranberry and Red Onion Jam (GFA) Roast Breast of Turkey Served with Cranberry Sage & Onion Stuffing, Pigs in Blankets, Sprouts with Chestnuts and Maple Smoked Bacon, Roast Potatoes, Cauliflower Cheese, & Seasonal Vegetables (GFA, VA,VEA)

Mains

Braised Belly Pork Served With Colcannon Mash, Roasted Parsnips & Pears, Calvados Sauce (GF)

Slow Roasted Lamb Shank served with Dauphinoise Potato, Roasted Root vegetables Minted Port and Redcurrant Gravy (GF) (£2.50 Supplement)

Seabass Fillets Served with Herb Crushed Potatoes, Tender stem Broccoli, Roasted Vine Tomatoes, Blue Cheese Sauce (GF)

Wild Mushroom & Saffron Risotto Topped with Parmesan, Served With Garlic Ciabatta or Side Salad (V)(GFA)

(GF) Gluten Free (GFA) Gluten Free Option Available (VA) Vegetarian Available (VEA) Vegan Option Available

Traditional Christmas Pudding Served with Brandy Sauce or Custard

Jessert

Chocolate Fudge and Salted Caramel Sundae Layers of Fudge Cake, Salted Caramel Ice Cream and Chocolate Sauce, Finished With Whipped Cream, Fudge Pieces and Minty Aero Chocolate Sprinkles

Key lime Pie with a Gingerbread Biscuit Base Served with Berry Compote and Strawberry Ice Cream

Mulled Bramley Apple & Cranberry Crumble Served with custard or Vanilla Ice Cream (GFA)

Cheeseboard

Served with a selection of Cheeses (please ask), Homemade Apple Chutney, Salad Garnish and a variety of Cheese Biscuits (GFA)

Please Note: We do use Nuts on the premises, so all products may contain nuts or nut derivatives. If you have any allergies please let our staff know.