ARKELL'S
FAMILY BREWERS
EST. 1843

THE PRIORY INN

Festive Menu



THE PRIORY INN

Our 2026 festive menu is available from
Monday 30th November to Wednesday 23rd December,
excluding Sundays.

Non-refundable £10 deposit per person required.

To book a table please call: 01666 502251
or email: theprioryinn.tetbury@arkells.com

Pre-orders required at least 7 days in advance
of reservation date. All guests must order from the same menu.

FESTIVE MENU

2 courses: £38.00 3 courses: £48.00

A 10% discretionary service charge will be added to the bill
& shared equally with all the team. This can be removed upon request.

Starters

Cream of Jerusalem artichoke soup, finished with truffle oil & dill, served with fresh baked sourdough & butter *(G, M, Ve, V). Vegan, Gluten-free & Milk-free options available.*

Priory 'Beechwood' smoked Chalkstream trout with a maple glaze, watercress, orange & grilled fennel salad *(F, Pe).*

Avocado & prawn cocktail with the sauce of 1000 islands, baby plum tomatoes, mixed leaves & granary mini loaf *(C, E, G, Mu, SD, Pe). Gluten-free option available.*

Chicken liver, brandy & orange pâté with focaccia crisps, onion jam & pickled cranberries *(G, M, SD). Gluten-free option available.*

Caramelised 'Roscof' onion tarte tatin over a white onion purée with balsamic glaze & wild roquette leaves *(E, G, M, SD, V). Gluten-free option available.*

"Oh, what a night!"

Really treat yourself & stay the night in one of our lovely ensuite rooms. Preferential rates when dining on our Festive Menu!

Mains

Smoked & roasted rump of lamb, served pink, over Tuscan potatoes with long stem broccoli & a redcurrant & rosemary jus *(SD).*

Traditional roast turkey dinner, with our medley of glazed root vegetables, greens, Yorkshire pudding, crispy kale, sage & onion stuffing, pigs in blankets & homemade cranberry sauce *(G, M). Gluten-free & Milk-free options available.*

Nut roast, served as above, with a vegan sausage but no blanket *(E, G, M, N, P, S, V). Available free from Eggs, Gluten & Milk. Please request 'No Yorkie' for a vegan option.*

Bathurst Estate pheasant Kiev, over buttery parmesan mash with wilted spinach, charred lemon and garlic butter *(E, G, M). Gluten-free option available.*

Chargrilled & roasted baby monkfish tail with a samphire & chardonnay vinaigrette, skinny fries, French beans and lemon *(F, SD, Pe).*

Priory-made wild mushroom tortellini over truffled lemony carnaroli risotto with a light mushroom beurre blanc, finished with a tempura of yellow leg chantarelles, parmesan & shaved fresh truffles *(G, M, V).*

Desserts

Festive Pavlova: fresh baked crispy meringue with a soft interior topped with Chantilly cream & passionfruit, raspberry coulis & a crumble Pornstar jelly *(E, M).*

Courvoisier brandy & orange crème brûlée with a drunken orange salsa & orange shortbread biscuit *(E, G, M, SD).*

Warm pecan pie with maple syrup ice-cream, white chocolate shards & a Pedro Ximenez reduction *(E, G, M, N, SD).*

Priory-made profiteroles filled with vanilla cream, covered in warm chocolate sauce *(G, M).*

Spiced apple & quince crumble with an oaty ginger & cinnamon topping & custard *(M). Milk-free & Vegan options available upon request.*

Festive Cheeseboard, +£8 supplement *(G, M). Gluten-free option available.*

(V) Vegetarian, (Ve) Vegan, (Pe) Pescatarian, (Ce) Celery (& Celeriac), (C) Crustaceans, (E) Eggs, (F) Fish, (G) Gluten, (L) Lupin, (M) Milk, (Mo) Molluscs, (Mu) Mustard, (N) Nuts, (P) Peanuts, (Se) Sesame, (S) Soya, (SD) Sulphur Dioxide.

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Wishing you & your families a very happy & safe festive season!

From Nat, Matt & all The Priory Inn team

THE PRIORY INN

London Road, Tetbury, Gloucestershire, GL8 8JJ

Call: 01666 502251

thepriory inn.co.uk





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