



Christmas Day at The Priory Inn 2024  
£100 per person

On Arrival

*Canapes for the table served with our favourite Festive Tipple: Sparkling Shiraz*

Tomato & parmesan marshmallows

Crisp panisse cube with truffled mayonnaise

Kidderton goats' cheese en croûte with shallot relish

Starters

Chef's old spot pork pie with piccalilli and bacon ketchup

Chicken liver & orange pâté with brioche toast & pickled grapes

Gravlax of Chalkstream trout over seeded rye sourdough with horseradish potato salad and watercress

Prawn Cocktail from the future, served in a 'can' with a tube of sauce (trust the Chef)

Hand-picked chantarelle mushroom bruschetta with herbs, a hint of chilli, lemon and pecorino cheese

Roquefort panna cotta with candied walnuts, quince puree and bagel crisps

The Infamous Priory Feastings

*Chef Matt will be carving the following meaty dishes so you can have a taste of everything:*

- ❖ The 10 Bird Roast 9 smaller birds squeezed into an enormous turkey with a cranberry & p stuffing
  - ❖ Sirloin of Hereford beef on the bone
  - ❖ 25kg Hog roast with crispy skin and an apple in its mouth
  - ❖ Honey glazed Priory ham with cloves and orange

*Served with duck fat roasted potatoes, pigs in blankets, Yorkshire pudding, glazed carrots, heritage beets, tenderstem broccoli, sage & onion stuffing and lashings of gravy.*

OR

Fish of your choice (pre ordered)

Served with pink fir potatoes, tenderstem broccoli, charred lemon  
and a salmon caviar, samphire & crayfish beurre blanc

OR

Flame roasted curried cauliflower

with vadouvan butter, coconut rice, papad crisps, minted yoghurt and mango chutney  
(can be vegan)

Something Sweet

Passionfruit pavlova – a sweet and sour sensation

The Pimms & Lemonade Trifle – layered with custard & clotted cream

The Festive Tiramisu – with blueberries, mascarpone & chocolate

The Sticky Black Treacle Tart – with Christmas pudding ice cream and syrup

Chocolate & Chestnut Truffle Cake – with hot sauce and vanilla ice-cream

To really finish you off : Mince Pie Macaron and Whiskey Wine Gum

To book a table please call 01666 502 251 or email us at [theprioryinn.tetbury@arkells.com](mailto:theprioryinn.tetbury@arkells.com)

A deposit of £25 per person is required to confirm your booking A pre-order and full payment is due by Monday 4<sup>th</sup> December

For allergen advice or specific dietary requirements please speak to a member of our team