



Christmas 2024 Festive Menu
2 Courses at £31 | 3 Courses at £38

Available from Wednesday 28th November until Monday 23rd December, not available Sundays



Jerusalem artichoke, ginger & vanilla soup, *finished with truffle oil and artichoke crisps* (Ve)
Avocado & king prawn cocktail with tomato concasse, crème fraiche & prawn crackers (D-DFO, C)
Crispy loaded potato skins with brie and Priory cranberry sauce (V, D, S,D)
The Priory's chicken liver pâté with onion marmalade and sourdough toasts (D,G-GFO,S,D)
Onion bhaji rings with papaya, mango & coriander salad with riata and chutney (D-DFO)



The Turkey Burger (G,D,SD,Mu)
Panko crumbed turkey breast fillet with stuffing crumble, cranberry mayo and bacon
Pancetta roasted Bathurst Estate pheasant breast (D,SD)
With Chantarelle mushroom cream, fondant potato and tenderstem
Slow braised beef brisket (SD)
Over crushed potato rosti with tenderstem, crispy kale and a port jus
Moroccan spiced vegetable tagine (G-GFO, D-DFO, V, can be Vegan)
In a tomato & herb sauce with apricot & fig cous-cous, coriander, minted yoghurt and flatbread
Monkfish Wellington (F, G-GFO, D, Se)
With wakame, samphire and a miso beurre blanc
The Traditional Turkey Dinner or Nut Roast (G-GFO, D-DFO)
with all the festive trimmings



Christmas Tiramisu (G,D,SD)
mascarpone, coffee and pedro ximenez sherry, layered up with fresh blueberries and a coffee glaze
Passionfruit Pavlova (E,D,SD)
with Chantilly cream, porn-star jelly and a raspberry coulis
Dark Chocolate Fondant (E,D)
With a molten orange filling, marmalade ice-cream and chocolate glaze
Sticky Plum Pudding (G,D,E)
With brandy custard and clotted cream ice-cream
Bramley Apple Crumble (D-DFO, can be Vegan)
With crunchy oat topping and warm custard
Priory Cheeseboard (D, G-GFO)
Chef's favourite selection (£7 p/p supplement)



(V)Vegetarian, (Ve)Vegan, (CE)Celery(and celeriac), (C)Crustaceans, (E)Eggs, (F)Fish, (G)Gluten (GFO)Gluten Free Option, (L)Lupin, (D)Milk/Dairy (DFO) Milk/Dairy Option, (Mo)Molluscs, (Mu)Mustard, (N)Nuts, (P)Peanuts, (Se)Sesame, (S)Soya, (SD)Sulphur Dioxide
For any additional allergen advice or specific dietary requirements please speak to a member of our team.

To book a table please call 01666 502 251 or email us at theprioryinn.tetbury@arkells.com

A non-refundable deposit of £10 per person is required to confirm your booking, 10% discretionary service charge will be added to the final bill, this can be removed. Pre-order is required 7 days prior to your booking, all guests in the booking must order from the same menu.