



Christmas 2024 Festive Menu

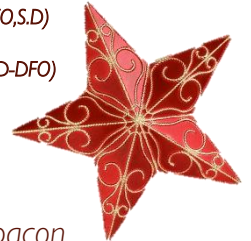
Available from Wednesday 27th November until Monday 23rd December, not available Sundays



Jerusalem artichoke, ginger & vanilla soup, *finished with truffle oil and artichoke crisps* (Ve, G-GFO)
 Avocado & king prawn cocktail with tomato concassé, crème fraîche & prawn crackers (D-DFO, C, G-GFO)
 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-GFO,D-DFO,SD,Mu)
Panko crumbed turkey breast fillet with stuffing crumble, cranberry mayo, cheese & 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, N – for Nut Roast only)
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, SD)
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)

2 Courses for £31 or 3 Courses for £38

Add your first festive tittle for £2 –mulled wine, mulled cider or mulled apple juice.

(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.

