



## Christmas Menu 2016

### Starters:

Homemade Thai curried cauliflower soup served with a warm cheese scone or roll  
(gf)(V)(vg)(DF)

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Homemade twice-baked Village Gossip cheese soufflé with spiced orange & apricot chutney (v)(gf)

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Chestnut falafels served with cranberry sauce (df)(gf)(v)(vg)

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Homemade Smoked Mackerel pâté with a horseradish butter & toast (gf)

### Mains:

Locally reared roast turkey breast & home-baked ham, served with a  
homemade sausage-meat stuffing and traditional trimmings (df)(gf)

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Homemade Game puff pie – slow-cooked Forest of Dean wild boar, venison & pheasant (df)

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Homemade lentil, cashew & walnut roast (V)(vg)(gf)(df)

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Homemade salmon and creamy leek crumble (gf)(df)

All main courses are served with roast potatoes & seasonal vegetables

### Desserts:

Homemade Christmas Pudding

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Or choose one of our homemade desserts from the board on the day

**Main course: £ 9.00 2 courses: £ 13.50**

**3 courses: £ 18.00**

*Bookings only. Subject to availability*

**Tel: 01452 831 221 [www.olddairytearoom.co.uk](http://www.olddairytearoom.co.uk)**

**Served 1st - 23rd December 12pm - 2pm**

**Private 1st floor room. Please ask for availability**

(V) = Vegetarian. DF = dairy free alternative available.

GF = gluten free alternative available VG = Vegan