—THE ADMIRAL—
SIR JOHN TALBOT

COTSWOLD PUBLIC HOUSE

From the Pantry

Cream of Parsnip Soup |
Parsnip Crisps & Local Baker's Bread

Pressed Chicken, Sage & Apricot Terrine |
Homemade Piccalilli

Tiger Prawn Cocktail |
Marie Rose Sauce, Brown Bread & Butter

Goat's Cheese & Caramelised Red Onion Bruschetta |
Dressed Leaves

From the Galley

Turkey Wellington |
Sausage Meat & Cranberry Stuffing, Roast Potatoes, Seasonal Vegetables & Red Wine Gravy

Roast Cod Loin with Puy Lentils |
Slow-roasted Vegetables & Aged Sherry Vinegar Dressing

Crispy Confit Duck Leg |
Braised Red Cabbage, Fondant Potato & Spiced Plum Sauce

Butternut Squash Risotto |
Crispy Fresh Sage, Roasted Red Onions, Sage Butter & Parmesan

Chargrilled Sirloin Steak |
Fries, Watercress, Parmesan Salad & Béarnaise Sauce
(£5 Supplement)

Aft

Sticky Date Pudding |
Butterscotch Sauce & Vanilla Ice Cream

Vanilla Seed Panna Cotta with Berry Compote |
Amaretti Biscuit Crust

Warm Christmas Pudding |
Brandy Crème Anglaise

Selection of Fine Cheeses |
Celery & Crackers

2 Courses *£35.50*
3 Courses *£38.50*

Please ask your server for the children's menu
Please ask one of the team for allergen information

A 12.5% discretionary service charge will be added to your final bill