



Christmas

— AT —

THE LITTON



Festive Menu

Two Courses £35 | Three Courses £40

Starters

Gin cured salmon gravlax (GFA)

Garlic and chive cream cheese, grapes, cucumber and dill on warm sourdough

Celeriac, hazelnut and truffle soup (GFA)

Warm bread and salted butter

Wild mushroom and chicken liver parfait

Pink onions, truffle mayonnaise, caperberries and sourdough crisps

The Main Event

Braised ox cheek bourguignon (GFA)

Braised in a red wine and beef stock with pancetta lardons, pearl onions and carrots, served with olive oil mashed potato

Gloucestershire turkey (GFA)

Roast potatoes, braised red cabbage, butternut squash purée, maple roast carrots, shredded sprouts, pigs in blankets and cranberry gravy

Pan fried salmon (GFA)

Spinach, garlic and sun-dried tomato sauce, potato terrine, shredded sprouts and pancetta

Roast cauliflower (GFA/VEA)

Butterbean and saffron sauce, Chimichurri, fried capers, pumpkin seeds, wild mushrooms and olive crumb

Desserts

Christmas pudding (GFA/VEA)

Brandy custard and redcurrants

Chocolate and pecan tart

Clotted cream and cinnamon pinwheel

Orange, fig and cinnamon baked cheesecake

Orange gel

Apple and mince pie frangipane

Vanilla custard, grated nutmeg and flaked almonds

Litton cheese board

Selection of west country cheeses, crackers, chutney, grapes and celery

To Finish

Mini mince pies and filter coffee



Please make your server aware of any allergies

GFA - Gluten free options available on request • GF - Gluten free • VE - Vegan • VEA - Vegan available • VG - Vegetarian