THE HOLLOW BOTTOM
GUITING ★ POWER

CHRISTMAS DAY MENU

A selection of festive chef's snacks with a glass of sparkling wine

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Wild mushroom & black truffle veloute, Gruyere cheese gougeres

Adam Tatlow's venison, smoked ham & Pommery mustard terrine, Agen prunes, shallot & watercress salad

Ye olde (G)inn cured Chalk Stream trout, heritage beetroots, wasabi

Roscoff onion, North Cotswolds Brewery & mature cheddar cheese tartlet, pickled walnuts, apple, chicory

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Kelly Bronze free-range turkey

Paddock Farm beef rump & chuck

Cornish cod Wellington, chive butter sauce

Wild mushroom & celeriac pithivier

All main courses are served with double spud, festive vegetables, Yorkshire Pudding, pigs in blankets, homemade stuffing, cranberry sauce, bread sauce & heaps of gravy (family style)

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Traditional Christmas pudding, crème Anglaise, brandy butter

70% dark chocolate tart, salted caramel ice cream

Caramelised hazelnut & cranberry arctic roll, crystalised hazelnuts, Gran Marnier sauce

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A selection of artisan cheeses
&
Mince pies, brandy butter