



DECK THE HALLS!

FESTIVE MENU

This Christmas, gather beneath the glow of twinkling lights and settle in for an unforgettable celebration filled with seasonal flavours and festive cheer. Whether you're bringing together friends, family or colleagues, The Feasting Deck is the perfect setting to eat, drink and celebrate the season.

BEER O'CLOCK

BUCKETS OF BEER (10) £55
Peroni / Corona
BUCKETS OF CIDER (10) £60
Kicking Goat / Napton Cidery Duchess Blackcurrent

MAKE IT SPARKLE

PROSECCO £44
COTSWOLD ENGLISH SPARKLING £70
GUSBOURNE ENGLISH SPARKLING ROSÉ £93
DELAMOTTE BRUT NV CHAMPAGNE £100
BOLLINGER SPECIAL CUVÉE BRUT NV £125 LAURENT-
PERRIER-ROSE BRUT NV £150

FEELING FRESH?

SPARKLING CHARDONNAY. THOMSON & SCOTT,
SPAIN, 0% ABV £30
BUCKET OF BEER 0% (10) £55
Estrella Damm 0% ABV / Guinness 0% ABV

After a great meal, you may notice a discretionary 10% service charge onto your bill. This is equally shared amongst our hard-working team. Should you wish to remove it, please let us know.

THE FEASTING DECK

FESTIVE MENU

£55 per person

TO STARTER

Baked Cotswold Brie, orange & cranberry chutney

Grilled prawns, garlic & lemon mayo

Butterbean & smoked garlic hummus

Rosemary & sea salt flatbread

WHEN IT'S READY

Turkey and pigs in blanket skewers, sage & onion pesto

Slow cooked smoked beef blade, grated fresh horseradish

Salmon fillet, brown butter, parsley, lemon

Roast hasselback potatoes

Charred broccoli, toasted almonds

Celeriac, apple, chicory, hazelnut salad

TO FINISH

Christmas cookie dough selection

Choux pastry, hazelnut cream, orange, candied chestnuts

1971 kcal

Celery · Crustaceans · Egg · Fish · Gluten · Lupin · Milk · Mollusc · Mustard · Nuts · Peanuts · Sesame · Soy · Sulphur Dioxide

THE FEASTING DECK

VEGAN FESTIVE MENu

£55 per person

TO STARTER

Baked vegan feta fondue, orange & cranberry chutney

Butterbean & smoked garlic hummus

Beetroot & yoghurt dip

Rosemary & sea salt flatbread

WHEN IT'S READY

Roast butternut squash, toasted pumpkin seeds, sage & onion pesto

Cauliflower steak, brown butter, parsley, lemon

BBQ king oyster mushrooms

Roast hasselback potatoes

Charred broccoli, toasted almonds

Celeriac, apple, chicory, hazelnut salad

TO FINISH

Christmas cookie dough selection

Choux pastry, hazelnut cream, orange, candied chestnuts

1424 kcal

Celery Crustaceans Egg Fish Gluten Lupin Milk Mollusc Mustard Nuts

Peanuts Sesame Soy Sulphur Dioxide