



THE

COTSWOLD  
PLOUGH

CHRISTMAS 2017

## STARTERS

**Parsnip & Apple Soup** - Home Made Bread  
**Smoked Duck** - Chicory, Celeriac Remoulade & Balsamic Reduction  
**Gin Cured Mackerel** - Horseradish & Beetroot  
**Wild Mushrooms** - Toasted Brioche with Truffle & Tarragon Cream

## MAINS

**Roast Turkey with Smoked Bacon** - Roast Potatoes, Apricot & Sage Stuffing, Pigs in Blankets, Sprouts & Roasted Winter Vegetables  
**Venison Haunch** - Butterbeans, Kale, Red Wine & Chestnut Jus  
**Pan Fried Fillet of Sea Bream** - Jerusalem Artichoke Potato Cake, Almond & Shallot Dressing  
**Root Vegetable Pithivier** - Garlic & Herb Roasted New Potatoes, Kale & Romesco Sauce  
**Char-Grilled 8oz Scotch Beef Rump** - Hand Cut Chips, Roast Tomato & Mushroom, Peppercorn Sauce (*Supplement £2.50*)

## DESSERTS

**Christmas Pudding** - Brandy & Orange Anglaises, Raisin & Ginger Ice Cream  
**Cranberry Panna Cotta** - Pecan Cookies  
**Individual Apple Tart Tatin** - Clotted Cream & Burnt Cider Syrup  
**Chocolate & Clementine Tart** - White Chocolate Sorbet  
**Selection of Locally Sourced Cheeses** - With Homemade Chutneys and Biscuits (*Supplement £3.50*)

*All our dinners include Coffee, Mince Pies & Crackers.  
We can also cater for individuals with food allergies, please contact us.*

*£32.00 per person for three courses  
£40.00 with half a bottle of house wine per person  
£55.00 per person, 3 course meal and Gin Tasting Experience*

*10% service charge will be added to all parties. Minimum party size is six.*

*Our events team will provisionally hold your date for 7 days from the date of enquiry.*

*Non-refundable deposits of £10.00 for meal only and £23.00 for Gin Experience per person are required by BACS or Cheques to confirm the booking.*

*Meals must be pre order 14 days prior to the event which will confirm your booking*

*The following food allergens are/may be used in the kitchens of The Cotswold Plough- Celery, Gluten, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Peanuts, Sesame Seeds, Shellfish, Soya, Sulphites, Tree Nuts.*

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*Call the events team to check your preferred dates*

## A SIMPLE TWO COURSE CHRISTMAS LUNCH

### MAIN DISHES

**Roast Turkey** - with Smoked Bacon Roast Potatoes, Apricot & Sage Stuffing, Pigs in Blankets, Sprouts & Roast Winter Vegetables

**Beer Battered Fish & Chips** - Crushed Peas & Tartar Sauce

**Root Vegetable Pithivier** - Garlic & Herb Roasted New Potatoes, Kale & Romesco Sauce

### DESSERTS

**Home Made Christmas Pudding** - Brandy & Orange Anglaises, Raisin & Ginger Ice Cream

**Cranberry Panna Cotta** - Pecan Cookies

**Chocolate & Clementine Tart** - White Chocolate Sorbet

### PRICE

*£20.00 per person for two courses only.*

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*Minium party size is six*

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**CHRISTMAS GIN PARTY ADVENTURES**  
**@ THE COTSWOLD PLOUGH**

## **WHY NOT DO SOMETHING A LITTLE DIFFERENT THIS YEAR?**

### **BESPOKE GLASS OF CHRISTMAS GIN**

Have you a team of Gin lovers?

Then here is your chance for each of them to create their very own blend. Each person is presented with a gin blending glass, filled with Juniper flavored spirit and from a selection of 20 botanicals each individual can choose six to create their very own gin. There are endless combinations to be found. Once the blending process is complete select a garnish, mix with tonic and enjoy each G&T creation with colleagues.

#### **PRICE**

£42.00 per person

which includes gin blending, a three course lunch or dinner with coffee, mince pies and crackers.

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### **GIN TASTING EXPERIENCE**

Join us for a pre-dinner Gin Tasting Experience (6 or more)  
Followed by a delicious Christmas Dinner

#### **PRICE**

£55.00 per person

Which includes the Gin Tasting Experience, a three course lunch or dinner with coffee, mince pies and crackers.

During The Gin Tasting Experience You will join our Gin Connoisseurs in a relaxed environment, tasting one of the first original gins followed by five others ranging from sweet to savory. All of which will be served with a selection of interesting tonics. The experience takes 1 to 1 ½ hours

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### **CHRISTMAS GIFTS FOR COLLEAGUES GIFT VOUCHERS CENTERED AROUND GIN!**

A Gin Tasting Session with a Gin Connoisseur - £27.50

A Lazy Sunday, Tasting Gin and Beautiful Room to Sleep in - £90 per couple

A Gin Blending Board for Two - £30.00

Fever - Tree Friday

(gin blending board for two, £10 to spend on G&T behind the bar,  
£25.00 to spend on food and a beautiful room to sleep in) - £90 per person min of two people

G & Tea - Hendricks Gin Afternoon Tea - £45.00 (for two)

Blend Your Own Bottle of Gin with a Gin Connoisseur and Take it Home - £85.00

A Fun Day Out for Two – Blend a Bottle of Your Own Gin. Followed by a Gin Experience for Two  
Tasting Many Gins. - £135

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