



  
**The Savill Garden**  
- KITCHEN -

## CHRISTMAS MENU

**Two courses** 23.50

**Three courses** 28.50

### Starters

Watercress, potato crisps & truffle oil soup (vg)

Beetroot, goat's cheese & hazelnut tart (v)

### Mains

Free-range turkey breast wrapped in pancetta, Gloucestershire old spot stuffing,  
Brussel sprouts, potato fondant, carrots & cranberry jus

Pan-fried sea bream & beans casserole

Caramelised onion & sage nut roast, roasted root vegetables, potato fondant  
& cranberry jus (v)

### Desserts

Christmas pudding cheesecake & cherry compote

Vegan chocolate mousse, brandied cherries & almond biscuit (vg)

### *Festive drinks*

Mulled wine 5.50

Hot toddy 7.50

Glass of Prosecco 8.25

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#### PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

**(v) vegetarian | (vg) vegan**

We use a wide range of ingredients in our kitchen,  
some of which may contain allergens.

Please let us know if you have a specific allergy  
or dietary requirement so we can let you know  
of the most appropriate food choice.