



The Shutters Inn



The Shutters Inn, Gotherington, Cheltenham, GL52 9EZ

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Xmas Menu Booking Form

Please Complete and enclose a non-refundable deposit of £10 per person by 1st December
(Bookings still taken in December subject to Availability)

Please pre-order your meals at least seven days prior to reservation.

(Receipt for deposit will be issued and deducted from your final Bill)



Name		
Company Name	(If Applicable)	
Address		
Post Code		Tel No.
Date of Function		Time
Number in Party		Deposit enclosed
		£



The Shutters Inn

Christmas Menu

Available 28th November-31st December

Tuesday to Saturday

2 Courses - £28

3 Courses - £35



Starters



Cream of Wild Mushroom & Dijon Soup
Served with Warm Crusty Bread (GFA, VEA)

Chicken Liver and Brandy Parfait
Served with Salad Garnish, Homemade Spiced Apple and Sultana Chutney, Toasted Brioche (GFA)

Prawn and Smoked Salmon Cocktail Topped with Marie Rose sauce, Brown Bread & Butter (GFA)

Brie Wedges Rolled in Oats, Served with Salad Garnish, Cranberry and Red Onion Jam (GFA)

Thai Salmon Fishcakes (GFA)
Coated in Panko Breadcrumbs, Served with Salad Garnish, Homemade Tomato, Chilli & Ginger Jam



Mains

Roast Breast of Turkey

Served with Cranberry Sage & Onion Stuffing, Pigs in Blankets, Sprouts with Chestnuts and Maple Smoked Bacon, Roast Potatoes, Cauliflower Cheese, & Seasonal Vegetables (GFA, VA, VEA)

Pork Tenderloin Stuffed with Sausage Meat & Apricots, Wrapped in Smoked Streaky Bacon & Served with Dauphinoise Potato, Tenderstem Broccoli, Creamy Wild Mushroom & Madeira Sauce (GF)

Slow Roasted Lamb Shank served with Colcannon Mash, Roasted Root vegetables, Minted Port and Redcurrant Gravy (GF) (£2.50 Supplement)

Sea Trout Fillet Served with Herb Crushed Potatoes, Fine Green Beans, Roasted Vine Tomatoes, Lemon, Dill Beurre Blanc Sauce (GF)

Roasted Butternut Squash, Spinach, Chestnut and Cranberry Tart with Blue Cheese & Hot Honey Drizzle. Served With Buttered New Potatoes and Seasonal Vegetables or Side Salad (V, VEA)

**(GF) Gluten Free (GFA) Gluten Free Option Available
(VA) Vegetarian Available (VEA) Vegan Option Available**



Desserts

Traditional Christmas Pudding

Served with Brandy Sauce or Custard (GFA, VEA)

***Terry's Chocolate Orange and Cointreau Trifle
Chocolate Sponge drizzled with Cointreau and
Layered with Terry's Chocolate, Mandarin
Segments, Chocolate vanilla Custard & Whipped
Cream***

***Homemade Pavlova Dipped in Chocolate
Topped with Chantilly Cream, Berries and
Raspberry Sorbet (GF)***

***Mulled Bramley Apple & Cranberry Crumble
Served with custard or Vanilla Ice Cream (GFA, VEA)***

***Lemon Tart Served With Berry Compote and
Strawberry Ice Cream (GFA, VEA)***

Cheeseboard

***Served with a selection of Cheeses (please ask),
Homemade Apple Chutney, Salad Garnish and a
variety of Cheese Biscuits (GFA)***

***Please Note: We do use Nuts on the premises, so all products may
contain nuts or nut derivatives.
If you have any allergies please let our staff know.***