



The Shutters Inn



The Shutters Inn, Gotherington, Cheltenham, GL52 9EZ

www.theshutterinngotherington.co.uk

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Xmas Menu Booking Form

Please Complete and enclose a non-refundable deposit of £10 per person by 1st December

{Payment in Person, Phone or Via Bank Transfer}

(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/Paid
		£



The Shutters Inn

Christmas Menu

Available 27th November - 2nd January

Tuesday to Saturday

(Closed Christmas, Boxing Day & Mondays) Open 28th B/Hol



2 Courses - £30

3 Courses - £37.50

Starters



Roasted Tomato, Red Pepper and Basil Soup Served with Warm Crusty Bread (GFA, VEA)

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

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

Baked Camembert , Served with Sundried Tomato and Rosemary Focaccia Bread, Fig & 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 and
Seasonal Vegetables (GFA, VA, VEA)***

**Pork Tenderloin with Wild Mushroom, Red Onion
and Madeira Stuffing, Wrapped in Smoked Streaky
Bacon & Served with Dauphinoise Potato, Tender-
stem Broccoli, Creamy Pink Peppercorn Sauce
(GF)**

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

**Salmon Fillet Served with Sweet Potato and Red
Pepper Mash, Roasted Mediterranean Vegetables,
Pine Nut Pesto and Sweet Chilli Salsa Verde (GF)**

***Wild Mushroom, Artichoke, Chestnut, Spinach and
Caramelised Red Onion Tart Topped With Goats
Cheese and Pine Nut Pesto Served With New
Potatoes and Seasonal Vegetables or Side Salad
(V, GFA, 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)

Mint Chocolate and Profiterole Sundae

***Mint Chocolate Ice Cream layered with Profiter-
oles, Whipped Cream, Chocolate Mint Sauce, Aero
Sprinkles and After Eights (GFA)***

**Baileys and White Chocolate Cheesecake Served
with Salted Caramel Ice Cream**

Mulled Bramley Apple & Cranberry Crumble

Served with custard or Vanilla Ice Cream (GFA, VEA)

Eggnog Crème Brûlée

Served with Vanilla Shortbread (GFA)

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.