



CHRISTMAS DAY DINNER TAKEAWAY

There's always so much planning at Christmas so let Jonathan take away the Shopping, Chopping, Cooking and the washing up of all those Roasting trays, Pots and Pans.

All of our ingredients are sourced from local suppliers to the Cotswold's. Using quality fresh, organic products where possible.

Nothing is frozen. Everything will be cooked fresh on December 23rd and ready to reheat at your ease on Christmas Day.

Full instructions provided, ingredients & allergen aware labelling.

Adult - Main & Dessert - £15

Child - Half Size Main & full-size dessert - £7.50

MAINS

(Choose from one of the following)

TRADITIONAL ROAST

Boneless Turkey Breast cooked & sliced in my own special gravy.
Pork Chipolatas wrapped in smoked streaky bacon finished with sage butter.
Chestnut & Bacon stuffing.

VEGETARIAN ROAST

Hazelnut, Cashew & Pistachio roast with winter Chanterelles and our Family's Tetbury Honey.
Vegetable Gravy made from natural Umami and seasonings.
Cranberry & Celery stuffing.

All served with:

Crispy Roast Potatoes
Parsnips Cooked in Sweet Cider
Sprouts & Chestnuts cooked in butter
Roast carrots in local "Tetbury Turner Honey" and Allspice
Braised red cabbage in Redcurrants & local Apple Juice

DESSERT

(choose from one of the following)

Christmas Pudding from a special handed down recipe with brandy sauce

Lemon Cheesecake served with homemade lemon curd sauce

COLLECTION: From Cirencester on the 24th December between 10:00 and 14:00

DELIVERY FEES: Cirencester £3, local villages £5

PAYMENT: Card processed over the phone or cash on collection

Please place any orders by phone on 01285 407307 by the 20th December