



U3A Christmas Lunch 2017

Tewkesbury Park Hotel, Lincoln Green Lane, Tewkesbury, GL20 7DN

Let's get going

Curried parsnip and apple soup
Toasted almond flakes, curried oil, Gloucestershire farm butter

Rillettes of three game birds – partridge, pheasant, pigeon
Mulled wine jelly and spiced cranberry chutney, toasted sourdough

Beetroot and dill home-cured salmon gravlax
Pickled cucumber, radish, Tewkesbury mustard crème fraîche, pumpernickel

Bring on the main course...

Roasted Cotswold turkey
Chef's stuffing, pigs in blankets and all the traditional trimmings

24 hour slow braised Hereford blade of beef
Glazed seasonal local root vegetables, spiced red cabbage, Brussels sprouts, roast potatoes, gravy

Roast line-caught cod fillet
Lemon confit potatoes, winter kale and tenderstem broccoli, salted grapes with verjus

Spiced cottage cheese and fennel seed dumplings
Cardamom flavoured tomato and shiitake mushroom curry sauce, brown onion pilaf rice in a poppadom cone

Give me something sweet...

Traditional Christmas pudding
Brandy sauce

Port wine poached winterberries crème brûlée
Ginger shortbread biscuit

Dark chocolate and hazelnut mousse
Star anise and clementine sorbet

Coffee, tea or herbal infusions with mini mince pies

