

# FESTIVE MENU

2 courses for £34.95

3 courses for £39.95

## STARTERS

### FESTIVE SOUP

Roasted winter squash, sage, orange, and ginger with coconut yoghurt, artisan bread, and salted butter VG/GFA

### CHICKEN LIVER BRÛLÉE

Smooth chicken liver, thyme, port, and shallot brûlée with sourdough crackers GFA

### BAKED CAMEMBERT

Individual baked Camembert with Neumann, roasted garlic, and sourdough dunkers

### POTTED SALMON

Potted house 'hot' smoked salmon with cream cheese, capers, lemon, fennel, and sreen crisps GFA

## MAINS

### ROAST CHICKEN

Free range chicken breast stuffed with a smoked bacon, sage, and winter orange stuffing, smashed garlic roast potatoes, pigs in blanket, glazed carrots, parsnips, rich red wine gravy

### VEGAN RISOTTO

Mushroom, sage, and white wine risotto with slow roasted garlic and vegan Parmesan VG/GF

### KING PRAWN AND CRAB CAKES

King prawn, sweetcorn, and chilli creole crab cakes, braised spinach, leeks, Parmesan onion crisp, lobster bisque bearnaise

### BRAISED BEEF SHIN

Slow braised longhorn beef shin, thyme, shallot, and red wine casserole, blue cheese dumpling, glazed carrots, creamed mash potato GF

## DESSERTS

### RASPBERRY AND WHITE CHOCOLATE MOUSSE

Shortbread biscuit, and fresh raspberries GFA

### PROFITEROLES

Chantilly creme, hot fudge chocolate sauce

### VEGAN PASSION FRUIT CHEESECAKE

Biscuit base topped with vodka creme, passionfruit puree, vanilla, vodka infused passionfruit compote

### BRANDY APPLE AND SULTANA PIE

Mascarpone ice cream



# THE STROUD

H O T E L   K I T C H E N   B A R