



Thank you

Our gift to you this Christmas

Enjoy 20% off food in the New Year

2nd January - 31st January 2024

Valid Monday - Thursday

As well as in our pub, you can get this discount
in our sister Wadworth pubs, here's where:



www.wadworth.co.uk/join-us-in-the-new-year



January 20% Off voucher terms and conditions: Offer available on food only. Voucher can be used at any of the Wadworth Managed House pubs. Offer can't be used in conjunction with other promotions. For full terms and conditions and list of our pubs, please view our website. Offer valid 2nd - 31st January 2024, Monday to Thursday only.

Christmas Day menu terms and conditions: All dishes are subject to availability and our menu is subject to change. Please see our website for up-to-date menus at the time of your booking. A non-returnable deposit and a pre-order is required for confirmation of all bookings. Deposits are £10 per person for Christmas Day menu bookings. For Christmas Day, we require payment in full prior by Monday 18th December. If for any reason you have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 72 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Instead of cancelling your booking, we can also move your booking to January. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We will not be accepting cheques. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. For full terms and conditions on all our Christmas menus, please view our website.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

We advise you to speak to a member of staff if you have any food allergies or intolerances. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals indicated as gluten free are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

Full allergen information is available upon request. Our menu descriptions do not include all ingredients. v = vegetarian, vg = vegan, gf = gluten free, cgf = can be gluten free. All weights are approximate before cooking. Fish dishes may contain bones. We aim to support local farmers from the Assured Food Standards Association. Prices are in pounds sterling and include VAT, at the current rate. All menu items are subject to availability. We reserve the right to withdraw/change offers (without notice) at any time.



The Colesbourne Inn Colesbourne, Cheltenham, Gloucestershire, GL53 9NP

 colesbourneinn@wadworth.co.uk  01242 870376

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Christmas Day at The Colesbourne Inn



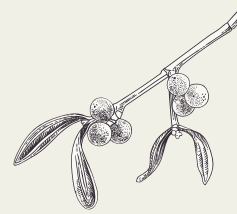
Menu



Christmas Day

MENU

3 Courses
£83.95



STARTERS

- Celeriac soup** rosemary crème fraîche, truffle oil, warm sourdough (v) (vg) (cgf)
Smoked Bibury trout horseradish potato salad, saffron pickled fennel (gf)
Duck & chestnut terrine Cumberland sauce, toasted brioche (cgf)
Golden fried gnocchi baby spinach, wild mushrooms, truffle parsnip purée (vg)

MAINS

All mains served with a selection of seasonal vegetables - served family style

Roast British turkey

with cranberry & orange sauce, pigs in blankets, sage & onion stuffing, roast potatoes, gravy (cgf)

Honey glazed duck breast

mulled spiced red cabbage, duck fat carrot, thyme crumb, roast potatoes, mulled wine sauce (gf)

Slow roasted sirloin of beef

confit shallots, horseradish & watercress pesto, roast potatoes, rich beef jus (gf)

Roasted cod

Jerusalem artichokes, hazelnut crumb, lemon crushed potatoes, red wine sauce (gf)

Beetroot & vegan feta pithivier

mulled spiced red cabbage, roast potatoes, rich savoury gravy (vg)

DESSERTS

- Traditional Christmas pudding** brandy sauce, cream or plant-based custard (v) (vg) (gf)
Salted caramel custard tart caramelised banana, salted caramel gelato (v)
White chocolate and vanilla crème brûlée Christmas pudding ice cream (v)
Spiced apple tarte Tatin plant-based vanilla ice cream (vg)
Trio of British cheese with spiced plum chutney, celery and artisan biscuits (v) (cgf)

Finish with **coffee and mince pie brownie bites** (v) (gf)

Please note, to ensure cgf indicated dishes are gluten free, we need to change some ingredients.
Please speak to our team for full details. v = vegetarian, vg = vegan, gf = gluten free, cgf = can be gluten free.

Christmas Day

CHILDREN'S MENU

3 Courses
£24.50

STARTERS

- Tomato soup** with bread roll and butter (v) (cgf)
Mini pigs in blankets with cranberry sauce (gf)
Mozzarella garlic bread (v)

MAINS

Roast British turkey

pigs in blankets, sage & onion stuffing, roast potatoes, vegetables, gravy (cgf)

Baked salmon

buttered new potatoes, seasonal vegetables, lemon butter sauce (gf)

Golden fried gnocchi

roasted butternut squash purée, cavolo nero, cheese (v) (vg)

DESSERTS

- Mixed berry ice cream sundae** (v) (gf)
Chocolate brownie ice cream sundae (v) (gf)
Christmas pudding & vanilla ice cream (v) (gf)
Cheese plate, crackers, grapes (v) (cgf)



Our
CHILDREN'S
MENU
is recommended
for under 7's