

THE BAKER'S ARMS

COTSWOLDS

CHRISTMAS MENU

1ST – 23RD DECEMBER 2026



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CHRISTMAS MENU

Served Tuesday 1st December – Wednesday 23rd December 2026

1200 - 1430 and 1700 - 2030

2 courses £28 ✦ **3 courses £36**

✦ STARTERS ✦

Roasted butternut squash and sage soup, pumpkin seeds, parsnip crisps, rustic bread and local butter **v, vga, dfa, gfa**

Smoked salmon and prawn cocktail, shredded iceberg lettuce, cucumber, Marie Rose sauce, artisan bread and local butter **dfa, gfa**

Ham hock terrine, horseradish and beetroot chutney, pea shoots, crackling dust, artisan toast and local butter **dfa, gfa**

Honey-roasted fig and goat's cheese salad, candied walnuts, wild rocket, pomegranate molasses and olive oil dressing **v, gf**

✦ MAINS ✦

Festive roast turkey crown, cranberry and chestnut stuffing, pig in blanket, garlic and thyme roasties, glazed parsnips and carrots, seasonal buttered greens and rich gravy **dfa, gfa**

Festive nut roast, garlic and thyme roasties, braised red cabbage, glazed parsnips and carrots, Tenderstem broccoli, Brussels sprouts and a wild mushroom sauce **v, vg, df, gf**

Mustard, sage and maple-glazed pork belly, champ mash, braised red cabbage and buttered green beans **gf**

Pan-roasted halibut steak, tomato and cannellini bean ragu, zesty lemon and caper butter and crispy cavolo nero **gf, dfa**

✦ DESSERTS ✦

Christmas pudding, vanilla custard, clementine and brandy butter **v, vga**

Warm orange and dark chocolate brownie, pistachio crumb, pistachio sauce and vanilla clotted cream ice cream **v**

Spiced red wine poached pear, pistachio crumb, pomegranate seeds and orange-flavoured coconut yoghurt **v, vg, df, gf**

British cheeseboard, crackers, grapes and homemade fig relish **gfa** *£3 supplement per head*

v vegetarian **vg** vegan **vga** vegan available **df** dairy free **dfa** dairy free available **gf** free from gluten containing ingredients **gfa** free from gluten containing ingredients available