



Festive Lunch

26TH NOVEMBER - 23RD DECEMBER

STARTERS

Scorched sea trout Turbot roe emulsion, sardine dressing

Oxtail consommé Pickled vegetables, truffle agnolotti, shiso

> Potato 'risotto' Keta caviar washed in yuzu

MAINS

Merryfield duck Leg tart and salt-baked breast, Perry pear eau de vie

> Monkfish loin Lobster orzo, lobster butter sauce

BBQ celeriac Blue Murder cheese, gem lettuce, walnut

DESSERTS

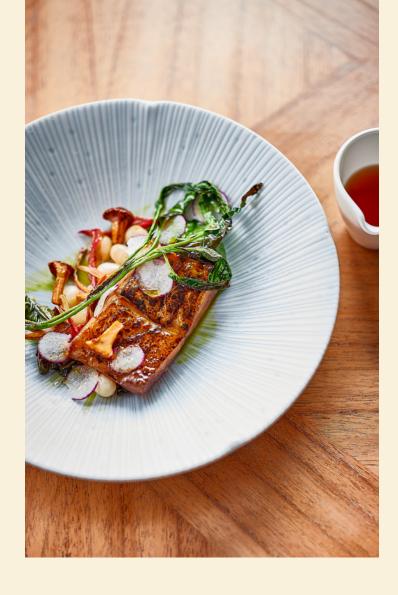
Godminster cheese Linseed cracker, spiced fig chutney

> White chocolate cream Cranberry sorbet, walnut

Salted caramel arctic roll Christmas pudding spring roll

£45 THREE-COURSES

Available for lunch all week



Festive Dinner

26TH NOVEMBER - 23RD DECEMBER

STARTERS

Herb smoked quail Leeks, pickled elderflowers

Raw halibut Celery juice, horseradish, capers

Parsnip mousse Date & tamarind, curried egg yolk

MAINS

Cotswold venison
Salt-baked turnip, preserved summer gooseberries

Turbot roasted on the bone Winter cabbage, crab, turkey sauce

Baked Roscoff onion Mushroom ragout, truffled potato purée

DESSERTS

Rollright cheese Crumpet, truffle honey, white port

Chocolate cremeaux Clementine sorbet, lime leaf

Winter squash "pumpkin pie" Sage granite, chestnut

£67.50 THREE-COURSES

Available for dinner all week





Christmas Retreat

24TH - 27TH DECEMBER

Arrive on Christmas Eve to a festive cream tea with mulled wine, pre-dinner Champagne with Christmas carols and a sumptuous six-course tasting menu to get you in the mood. Christmas Day is spent overindulging in a decadent five-course festive feast and an evening buffet.

Unwind on Boxing Day, explore the Cotswolds countryside, get up close and personal with the magician's show or try your luck at the casino table before finishing your stay with a five-course dinner.



FROM £650 PER ROOM, PER NIGHT

A special rate is available for guests wishing to stay additional nights

A deposit is required at time of booking and cancellation policy applies.



New Year's Celebration

31 ST DECEMBER - 2 ND JANUARY

A Champagne reception awaits before a six-course tasting menu to see the New Year in with style. Enjoy Champagne to toast the New Year at midnight alongside live music, magic tricks and fireworks...

After brunch, honour the great tradition of a bracing countryside walk on New Year's Day and return to a delicious seven-course tasting menu with live music.



FROM £660 PER ROOM, PER NIGHT

A special rate is available for guests wishing to stay additional nights

A deposit is required at time of booking and cancellation policy applies.

Enjoy the Festive Season across all Andrew Brownsword Hotels

GIDLEIGH PARK

Sublime food and wine and exceptional A peaceful haven in a tranquil corner service at our heaven in Devon gidleigh.co.uk

BUCKLAND MANOR

The classic charm of a traditional English manor house bucklandmanor co uk

THE SLAUGHTERS MANOR HOUSE

Contemporary country house hotel in the heart of the Cotswolds slaughtersmanor.co.uk

THE BATH PRIORY

of the bustling city of Bath thebathpriory.co.uk

AMBERLEY CASTLE

A medieval retreat in an idyllic corner of the English countryside amberleycastle.co.uk

OLD SWAN & MINSTER MILL

A quintessential country inn & hotel in the heart of Oxfordshire oldswanminstermill co uk

TO BOOK ANY OF OUR FESTIVE OFFERINGS, VISIT www.slaughtersmanor.co.uk OR CALL 01451 820 456

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements, speak to a member of our restaurant team who can advise you on your choice.

The Slaughters Manor House, Lower Slaughter, Gloucestershire, GL54 2HP

ANDREW BROWNSWORD HOTELS