



THE FIVE ALLS

RESTAURANT • BAR • ROOMS

Christmas Day
£120 per person (children £50)

Celebrate Christmas in style at The Five Alls. Indulge in five exquisite courses, carefully crafted for the season, served in the glow of our roaring fire with a glass never far from hand. A day of great food, fine wine, and festive cheer — the way Christmas should be

Arrival Champagne

Amuse-bouche

Parmesan arancini, herb mayonnaise

Starters

Jerusalem artichoke soup, truffle cream, rarebit muffin

Crab cake, bisque, apple

Chicken, ham & guinea fowl terrine, pickled vegetables, toasted sourdough

Smoked beef carpaccio, crispy beer oats, parmesan, balsamic glaze

Sorbet

Lemon & lime sorbet, champagne syrup

Mains

Celeriac, artichoke & cheddar pie, herb gravy

Roast Monkfish, warm tartar sauce

Beef wellington, roasted silver skin onions, port gravy

Roast local turkey, pigs in blanket, bread and cranberry sauce

All mains served with honey parsnips, roasted carrot, creamed sprouts, roast potatoes

Desserts

Christmas Pudding, brandy cream

Chocolate & hazelnut cake, vanilla ice cream

Crème Brûlée, clementine shortbread

Selection of local cheeses, apple pastille, crackers

Please note: full prepayment is required at the time of booking. This is non-refundable within 14 days of Christmas Day. A full pre-order will also be needed 14 days prior. We recommend asking for our wine list in advance, so your table's drinks can be pre-ordered and waiting for you on arrival

We always try our best to use local produce. Our trout is from Bibury Trout Farm, Our beef is from Jesse Smith Butchers, Our pork is from Kelmscott and our Sourdough is from Mark's Bakery.

An optional 10% service charge will be added to your bill

Please ask a member of the team for our allergy information

