

ASK US  
ABOUT OUR  
*Wine Deals*



*Driving?*

DESIGNATED DRIVER  
DRINKS FREE

*Throughout December we  
will reward all designated  
drivers with free soft drinks*

*To Book...*

*For further details and to  
make your booking call  
us now on:*

01684 274020

*or email:*

*thefleet@wadworth.co.uk*

*New Year's Eve  
See in the  
New Year with us!*

*Celebrate with fantastic  
food & drink, with great  
company & fun atmosphere*



*New Year's Day  
Start as you mean  
to go on...*

*Enjoy the first day of  
2018 with us & book  
a table for brunch.*

**Terms & Conditions:** A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. 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. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) =Suitable for Vegetarians. \*Party nights may carry a supplement on certain dates.

THE FLEET  
*at Twynning*



Christmas  
*Menu*  
2017

Fleet Lane, Twynning, Tewkesbury, GL20 6FL

thefleet@wadworth.co.uk

01684 274020

Pay in full by 1st Nov 2017 & receive  
**10% discount** on your total food bill.  
*This offer does not include Christmas Day.*

# Christmas CELEBRATION

Available November to January

Come and join us for your Christmas celebrations

## Starters

### Parsnip Soup (gf)

Cream of parsnip soup with bacon & rustic bread

### Venison Pâté (gf)

Venison & Armagnac pâté with warm toast & winter fruit chutney

### Smoked Salmon Muffin

Smoked salmon on a toasted English muffin with capers, sour cream & dill

### Pear Salad (gf) (v)

Pear, walnut & Roquefort salad with honey mustard dressing

## Mains

### Roast Turkey (gf)

Roast British turkey with bacon wrapped sausages, stuffing, seasonal vegetables & crispy roast potatoes

### Game Casserole (gf)

Hearty game casserole with thyme dumplings, crispy roast potatoes & seasonal vegetables

### Grilled Cod (gf)

Fillet of grilled cod with hollandaise sauce, chive butter, crushed new potatoes & wilted greens

### Gnocchi (gf) (v)

Gnocchi with tomato and basil sauce topped with toasted pine nuts, crispy rocket and vegetarian parmesan

## Puddings

### Christmas Pudding

Traditional Christmas pudding with brandy butter, ice cream or custard

### Apple Pie

Apple, cinnamon and sultana pie served with custard

### Lemon Posset (gf)

Lemon posset served with pistachio shortbread

### Mocha Mousse (gf)

Mocha mousse with chocolate sauce, vanilla cream and biscuits

# Christmas Day FOUR COURSE MEAL

Enjoy a sumptuous meal followed  
by coffee & mince pies

## Starters

Sweet Potato Soup (gf) (v)  
Sweet potato soup with goats cheese,  
hazelnut dressing & rustic bread

### Potted Duck (gf)

Potted duck liver parfait with port & redcurrant jelly,  
parmesan crostini

### Seared Scallops (gf)

Seared scallops with cauliflower puree & spicy tempura  
cauliflower

### Baked Tart (v)

Baked Camembert tart with fig & caramelised red onion  
chutney, balsamic reduction & rocket salad

## Mains

### Roast Turkey (gf)

Roast British turkey with bacon wrapped sausages,  
stuffing, seasonal vegetables & crispy roast potatoes

### Pork Belly (gf)

Slow cooked pork belly served with apple and potato  
terrine, roasted roots, kale and cider sauce

### Lamb Rump (gf)

Roasted lamb rump with a redcurrant & thyme gravy,  
crispy roast potatoes & seasonal greens

### Pan Fried Sea Bass (gf)

Pan-fried sea bass with tomato & rocket salad, mango  
salsa & sautéed potatoes

### Butternut Squash Risotto (gf) (v)

Butternut squash, Stilton & spinach risotto with shaved  
vegetarian parmesan

## Puddings

### Christmas Pudding

Traditional Christmas pudding with brandy butter,  
ice cream or custard

### Corvus Cake

Corvus cake with warm chocolate sauce & salted  
caramel ice cream

### Panna Cotta (gf)

Panna cotta with cranberry compote and champagne sorbet

### Truffle Torte (gf)

Chocolate and pistachio brandy truffle torte with  
sour cherry compote

4 Courses  
£59.95  
Per Person

# Christmas Eve

Relax before the  
Big Day...

Join us for an evening  
of friends, family  
& festive fun!

# Boxing Day

Join us for  
Boxing Day...

Special Boxing Day  
menu available.

Relax & choose from our  
home cooked favourites