

The Duke of Wellington - A traditional village inn, in the heart of the Cotswolds



Festive Greetings

Just fill in your details on the booking form provided, let us know how many people are coming and what they would like to order.

Then hand the form back to us so we can confirm your booking.

Our Christmas Fayre & Christmas Day Menu are both available on a Bookings Only basis.

Christmas Day food will be served between 12.00 & 2.00pm
A non-refundable deposit of £10.00 per person will be required with your booking form. Final numbers must be confirmed no later than 48 hours prior to your function. Payment in full will be required by the 20th of December for Christmas Day bookings.

In the unlikely event that circumstances dictate that we are unable to host your event, we reserve the right to cancel your booking. We will strive to give you as much notice as possible and promptly return your deposit.



Traditional Homemade Mulled Wine

Why not relax, sit back and enjoy a glass of traditional Homemade Mulled Wine. Go on, it's Christmas.



Food Allergy Information – Disclaimers

We take the issue of food allergies and intolerances seriously. If you have any concerns about the presence of allergens in any of our menu items, please ask a member of the team who will be happy to help you. All dishes are prepared in an environment that is not free from gluten, milk, egg, fish, crustaceans, molluscs, tree nuts, peanuts, sesame, celery, mustard, lupin or soya therefore all dishes may contain traces of these and other allergens. If you suffer from sensitive trace reactions for stated allergens, please be aware that we are unable to guarantee suitability for you.

Christmas Day

Spiced Butternut & Parsnip Soup (v)

Piping hot homemade soup with warm crusty bread

Crayfish & Avocado Cocktail

Baby gem lettuce & granary bread

Duck Liver & Cointreau Parfait

Melba toast

Fig & Goat Cheese Parcel

Beetroot Relish



Blood Orange Sorbet



Traditional Roast Turkey

Chipolata, cranberry sauce & all the Christmas trimmings

Mushroom, Brie & Cranberry Wellington (v)

Roasted potatoes & all the seasonal trimmings

Roasted Striploin of Beef

Yorkshire pudding & all the Christmas trimmings

Swordfish Steak

On a bed of Wakame Seaweed



Christmas Pudding *

Traditional Christmas pudding with brandy sauce

Strawberry & Clotted Cream Cheesecake

Drizzled with double cream

Pecan Toffee Roulade

With ice cream & topped with honeycomb

Cheese Board

A selection of Fine Cheeses, spiced chutney

Red grapes & savoury biscuits



Coffee & Salted Caramel Truffles

Adult £59.95 Children £29.95

Traditional Christmas Fayre

Tomato, Lentil & Basil Soup (v)

Homemade soup served with herb crusted croutons

Ham Hock & Pea Terrine

Garlic crostini & piccalilly

Seabass, Ginger & Lime Fishcake

With a soy & sweet chilli dip



Roast Turkey Parcel

Turkey breast wrapped in bacon & stuffed with orange & cranberry stuffing, chipolata, cranberry sauce & all the seasonal trimmings

Teriyaki Salmon Fillet

Crushed new potatoes & samphire grass

Squash, Cranberry & Red Onion Tagine (v)

With a spiced cous cous & seasonal trimmings

Welly Festive Burger

Cranberry glazed pork patty topped with Brie & streaky bacon. Served with a stuffing ball, roast potatoes & gravy to dip



Christmas Pudding *

Traditional Christmas pudding with brandy sauce

Dark & White Chocolate Cheesecake

Finished with Amaretto cream

Raspberry, Prosecco & Milk Chocolate Roulade

Drizzled with double cream



Coffee & Mints

Two Course - £15.95 Three Course - £19.95

Available from 1st – 31st December Excluding Christmas Day
Childs Xmas Fayre menu available upon request