

How to book

For further details and to make your booking call us now on:
01386 881532 or email: beckfordinn@wadworth.co.uk

Christmas Eve

Relax before the big day!

We have an evening of friends
and festive cheer on offer...

Join us!

New Year's Eve

See in the New Year with us...

Join our celebration with
fantastic food & drink and
great company

Boxing Day

Let us take the strain!

We will do the cooking...
and washing up...

Choose from our pub favourites!

Driving?

Designated driver

DRINKS FREE

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



Christmas

AT THE

BECKFORD INN



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 Day & 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. (vg) = Suitable for Vegans. *Party nights may carry a supplement on certain dates.

📍 Station Road, Tewkesbury, GL20 7AN ☎ 01386 881532

✉ beckfordinn@wadworth.co.uk



Christmas CELEBRATION

Available from November
Come and join us for your Christmas celebration

Starters

Leek and potato soup
with crispy shallots and rustic bread (vg)

Smoked salmon with pickled cucumber, capers,
rocket salad and horseradish cream

Wild game, pancetta and prune terrine
with cornichons, spiced plum chutney and toast

Mushroom, walnut and herb pâté
with quince jelly and toasted flatbread (vg)

Mains

Roast British turkey with pigs in blankets,
lemon and thyme stuffing, cranberry sauce and gravy

Roast topside of British beef with Yorkshire pudding, horseradish sauce and red wine gravy

Garlic and dill crusted sole fillet with a roasted pepper hollandaise sauce and grilled lemon

Aubergine, chickpea and sundried tomato hash
with tomato chutney (vg)

All of our main courses are served with a selection
of seasonal vegetables and crispy roast potatoes

Puddings

Traditional Christmas pudding with brandy sauce (v)

Chocolate cheesecake with cranberry compote
and pistachio ice-cream (v)

Coconut milk posset with pineapple
and mint served with shortbread (v)

Selection of British cheeses
with quince jelly, celery and oat biscuits (v)



Christmas Day 5 COURSE MEAL

A sumptuous feast ending with
coffee and sweet treats



Starters

Roasted pumpkin and rosemary soup with toasted seeds and rustic bread (vg)

Smoked salmon terrine with beetroot and horseradish chutney served with rustic bread

Slices of smoked duck breast with cornichons, watercress and spiced plum chutney

Mushroom, walnut and herb pâté with quince jelly and toasted flatbread (vg)

Refreshing Champagne sorbet (vg)

Mains

Roast British turkey with pigs in blankets,
lemon and thyme stuffing, cranberry sauce and gravy

Rosemary and sea salt roasted leg of lamb
with a braised faggot in a red wine and redcurrant gravy

Slow roasted haunch of venison with quince jelly, watercress and wild mushroom gravy

Grilled plaice fillets on wilted spinach, prawns with a lemon and caper butter sauce

Wild mushroom, pea and vegan cheese risotto cakes
with dressed sun-blushed tomato salad (vg)

All of our main courses are served with a selection
of seasonal vegetables and crispy roast potatoes

Puddings

Traditional Christmas pudding with brandy sauce (v)

Warm chocolate cake with tangerine compote and vanilla pod ice-cream (v)

Zesty lemon tart topped with a crunchy meringue and berry compote (v)

British cheese selection with grapes, quince jelly, celery and oat biscuits (v)

Finish with coffee and fruit cake (v)

Pay in full by 1st Nov 2019 & receive 10% discount on your total food bill.
This offer does not include Christmas Day.

Gluten free dishes are available please ask us for more details