



# Christmas Menu

3 Course - £42

2 Course - £35

## Starters

*Chicken Liver Parfait, Blackberry Chutney & Sourdough*

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*Gin Cured Salmon, Clementine Gel & Charred Chicory*

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*Winter Minestrone, Cavatelli Pasta & Parmesan (vg option)*

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*Burrata, Beetroot, Pesto & Horseradish*

## Mains

*Free-Range Turkey Loin, Sage & Onion Stuffing, Brussel Sprouts, Chestnuts, Parsnip Purée, Pigs in Blankets & Roast Potatoes*

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*Squid Ink Risotto, Prawns & Romesco Sauce*

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*Sika Venison, Sautéed Wild Mushrooms, Mashed Potato & Berry Jus*

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*Root Veg & Mixed Nut Wellington, Rosemary Potatoes, Red Cabbage & Jus (vg)*

## Dessert

*Christmas Pudding & Salted Caramel Sauce (vg option)*

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*Panettone Bread & Butter Pudding with Vanilla Ice-Cream*

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*Cinnamon Poached Pear with Chantilly Cream*

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*Cheese Board - Bath Soft Cheese, Canterbury Cobble & Bishop Blue (£8 supplement)*





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## Sides

*Pigs in Blankets £5*

*Pork & Sage Stuffing £4.5*

*Honey Roasted Heritage Carrots £4.5*

*Roast Potatoes £4.5*

*Cauliflower Cheese £5*





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## Canapés

Choose up to 4 of the following canapés

£3 per canapé

*Stuffed Mushrooms with Soffritto (vg)*

*Mini Bruschetta (vg)*

*Pigs in Blankets*

*Crispy Roast Chicken Vol-Au-Vents*

*Goats Cheese & Fig Canape (v)*

*Roast Beef & Horseradish*

*Smoked Salmon, Cream Cheese & Dill*

*Cauliflower Croquettes (v)*





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## Sharing Platters

each platter serves 2-3 people

### Meat Platter

*Parma Ham, Cobble Pork Coppa, Italian Bresaola, Lard & Walnut  
Bruschetta & Fig Chutney with Sourdough Bread, Crackers &  
Grapes £25*

### Cheese Platter

*Bath Soft Cheese, Canterbury Cobble, Bishop Blue & Fig Chutney  
with Sourdough Bread, Crackers & Grapes £25*

### Meat & Cheese Platter

*Parma Ham, Cobble Pork Coppa, Italian Bresaola, Lard & Walnut  
Bruschetta, Bath Soft Cheese, Canterbury Cobble, Bishop Blue & Fig  
Chutney with Sourdough Bread, Crackers & Grapes £45*





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## Christmas Drinks

### Sparkling & Champagne

*Prosecco Sylvoz Brut Reception*

*£31 per bottle*

*Cava Joan Sardà Reserva Brut Reception*

*£40 per bottle*

*Delamotte Brut Champagne Reception*

*£70 per bottle*

### Red Wine

*Il Barroccio Nero d'Avola, IGT Rosso Terre Siciliane, Italy £26*

*Le Grand Castelet, Merlot, IGP, Alpilles, France £36*

*Sangiovese, Rosso di Montalcino, Ridolfi, Italy £75*

### White Wine

*Il Carretto Malvasia, IGT Bianco di Puglia, Italy £26*

*Le Grand Castelet Chardonnay, Alpilles, France £36*

*Chardonnay, Constantia Uitsig, South Africa £75*

