



## BAR & KITCHEN FESTIVE MENU

### APERITIFS

Peach Bellini |7.5|

Damson Negroni |9|

Elderflower & Blackberry Fizz |9|

*Bristol Distilling Company Gin, Elderflower, Apple,*

*Blackberries w/ Prosecco*

Pink G&T |6 |

*Bosford Rose Gin, Mint, fever-tree tonic*

### EXTRAVAGANZA OPTION.....

Fancy something a little different this year

This year alongside our Three Course Christmas Menu we are offering a Feast Extravaganza which includes a glass of Camel Valley UK Brut.

The Feast Extravaganza will be set up sharing style with an assortment of all of our dishes for the whole table to sample a bit of everything.

Please ask if this tickles your festive fancy.

### THREE COURSE MENU

#### Lunch:

£25 Three Course Xmas Meal / £35 Three Course Xmas Feast Extravaganza

#### Dinner:

£35 Three Course Xmas Meal / £45 Three Course Xmas Feast Extravaganza

### TO BEGIN

Roasted Leek, Potato & Chestnut Soup w/ Sourdough *(ve)*

Caramel Pork Belly Lollipops *(gf)*

Citrus Cured Loch Duart Smoked Salmon, Heritage Beetroot, Dill Creme Fraiche *(gf)*

Our Indian Lamb Noisettes, Squash Puree *(gf)*

Sweetcorn, Courgette & Mozzarella Fritters w/ Black Garlic Dip *(v, gf)*

### MAIN EVENT

Cornish Hake, Rosemary Potato Cake, Spring Greens w/ Saffron Hollandaise

Plum & Vanilla Poached Turkey Roulade *(gf)*

12 hour Bourbon Cooked Celtic Pride Beef Flat Rib *(gf)*

Wild Mushroom, Roasted Sweet Potato Wellington *(v, gf)*

Jackfruit & Chickpea Nut Roast *(ve, gf)*

All served with Chestnut Stuffing, Roasted Rosemary & Garlic Potato Cake,  
Juniper Braised Red Cabbage, Maple Roast Carrot & Sprouts & Almonds

### SWEETS

Aquafaba w/ Sticky Pear & Winter Berries *(ve, gf)*

Salted Caramel Sticky Toffee Pudding, Pistachio Mascapone

Homemade Doughnuts, Syringe-Your-Own Sauce

Bourbon Custard Tart w/ Raspberry Sorbet