



## BAR & KITCHEN FESTIVE MENU

### APERITIFS

Peach Bellini |7.5|  
Twisted Negroni |9|  
Elderflower & Blackberry Fizz |9|  
Bristol Distilling Company Gin, Elderflower, Apple,  
Blackberries w/ prosecco  
Pink G&T |6|  
Rhubarb & Raspberry 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

Burrata & Ham Hock Croquettes, honey glaze  
Jerusalem Artichoke & Chestnut Soup (ve)(gf)  
Pigs Cheek in Parma Ham, Quince Purée (gf)  
Avocado & Dill Mousse, Smoked Salmon (gf)  
Charred Chicory, Candied Walnuts, Blue Cheese dressing (v) (gf)

### MAIN EVENT

Buttermilk Poached Turkey Crown (gf)  
Slow Cooked Maple & Bourbon Beef Short Rib (gf)  
Sustainable Fish of the day, Beurre Blanc sauce  
Sweet Potato & Roasted Butternut Squash Gnocchi (v) (gf)  
Vegan Loaded Aubergine, Parsnip Crisps (ve) (gf\*\*)

All served with Chestnut Stuffing, Thyme & Truffle Roasted New Potatoes,  
Garlic Cavolo Nero, Maple Chateaufort Carrots.

### SWEETS

Mulled Wine Poached Pear, Apricot Purée (ve) (gf)  
Sticky Caramel Pudding, Vanilla Marscapone  
Homemade Creme Patisserie Doughnut, Syringe-Your-Own Sauce