THE BATH ARMS

Starters

Chicken liver pâté, festive chutney, toasted brioche, hazelnut crumb (GFA)

Smoked salmon, crème fraîche, capers, rye toast, pickled cucumber ribbons (GFA-DFA)

Spiced butternut squash soup, warm focaccia, crispy sage leaves (GFA-DFA- VEA)

Caramelised onion & cheddar tartlet, dressed leaves, parmesan tuille (V)

Mains

Roast turkey breast, pigs, cranberry & apricot stuffing, seasonal vegetables, roast potatoes, gravy (GFA-DFA)

Slow roast feather blade of beef, creamy mash, seasonal vegetables, madeira jus, parsnip crisps (GFA-DFA)

Roast pancetta-wrapped cod loin, chestnut & sprout risotto, red pepper salsa, fine green beans, herb oil (GFA)

Cranberry glazed red lentil & walnut loaf, seasonal vegetables, roast potatoes, red wine & thyme gravy (VE)

Desserts

Mulled pear & apple crumble, almond topping, vanilla custard (V)

Traditional sherry & mandarin trifle, candied orange segment (V)

Chocolate torte, espresso cream, freeze-dried raspberries (V)

Christmas pudding, brandy custard, redcurrants (GFA-DFA-VEA)

1 course £22 - 2 courses £30 - 3 courses - £38

Menu available from Friday 28th November to Tuesday 24th December - excluding Sundays

Please inform a member of the team if you have any allergies before placing your order.
(V–vegetarian) (GF–gluten free) (GFA–Can be made gluten free) (DF–dairy free) (DFA – Can be made dairy free) (VE – vegan) (VEA – Can be made vegan)