

## 3 Courses £,36 per person

## To Start

Roast cauliflower soup, sage & chestnuts, sourdough (vg) (378kcal)

Devon crab & crayfish cocktail, chicory, radicchio, samphire, Bloody Mary sauce (151kcal)

Ham hock, chestnut & cranberry terrine, beer mustard, cornichons, sourdough (502kcal)

Heritage beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) (296kcal)

## Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy (938kcal)

West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (1057kcal)

Maple roast heritage squash cassoulet, crispy sage & chestnut gremolata (vg) (562kcal)

Pan roasted seabass, creamed celeriac, Brussels tops, samphire & orange (597kcal)

## Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal)

Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal)

Spiced fig, orange, cranberry & walnut syllabub (vg) (530kcal)

For The Table (priced per dish)

Cauliflower cheese (484kcal) £7

Pigs in blankets (400kcal) £7

Pork, apple & leek stuffing (434kcal) £7





Bring on the cheer, your perfect Christmas party starts here



Scan to unwrap the magic and take a peek at our crafted Christmas.

www.thebathbrewhouse.com

We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot. An adult's recommended daily calorie allowance is 2,000 Kcal. All tables are subject to a discretionary service charge of 12.5%.