



FESTIVE MENU

*Feast your eyes
on our party menu,
it's that 'just one more'
time of year.*

3 Courses £36 per person

To Start

Spiced butternut squash soup, chestnut gremolata, sourdough (vg) 534kcal

Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough 364kcal

Ham hock, wholegrain mustard & clementine terrine, beer mustard, cornichons, sourdough 269kcal

Chicory, pear & walnut Waldorf salad, fig dressing (vg) 301kcal

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts,
maple roast parsnip, pig in blanket, cranberry sauce, gravy 1185kcal

West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts,
maple roast parsnip, pig in blanket, horseradish sauce, gravy 1156kcal

Heritage squash risotto, crispy sage & chestnut gremolata (vg) 1046kcal

Pan roasted seabream, creamed celeriac, black cabbage, samphire, orange 445kcal

Pork schnitzel, fried St. Ewe egg, tenderstem broccoli, smoked anchovy & caper butter sauce 1024kcal

Puddings

Christmas pudding, brandy butter ice cream (v) 526kcal

Apple, fig & chestnut crumble, bay leaf custard (v) 674kcal

Dark chocolate brownie, caramel sauce, clotted cream (v) 883kcal





*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/christmas

*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%.

