

FESTIVE LUNCH

3 COURSE | 39.00

❖ STARTERS ❖

French Onion Soup
Cheddar rarebit sourdough

Crispy Fried Chilli Squid
Thai herbs, noodle salad & sweet chilli

Ham Hock Terrine
Piccalilli & toasted sourdough

Truffle & Leek Croquettes (V)
Truffle aioli

❖ MAINS ❖

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets,
roasting gravy, cranberry sauce

Angus & Hereford Sirloin 225g
Roasted tomatoes & mushrooms,
peppercorn sauce

Pan-Fried Cod
Caramelised cauliflower purée,
chorizo & crispy kale

Celeriac Au Poivre (VG)
Peppered roasted celeriac, baby spinach,
hash brown, port & mushroom sauce

Slow Roast Crispy Duck
Braised red cabbage, caramelised squash
puree & spiced jus

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

Christmas Plum Pudding (V)
Rum & raisin butter, brandy sauce

Burnt Basque Cheesecake (V)
Berry compote, vanilla cream & raspberry

Warm Chocolate Fondant (V)
Vanilla ice cream & shortbread crumb

Selection of Award-Winning Ice Cream (V)
Vegan flavours available on request

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on www.therestaurantbarandgrill.com/allergens. Detailed calorie information is available on request.

(V) Vegetarian (VG) Vegan

Allergens
& Calories

Scan this code.



Estate SS23

FESTIVE DINNER

3 COURSE | 50.00

❖ STARTERS ❖

Wookey Hole Cheddar Soufflé
Truffle & chive cream sauce

Argyll Smoked Salmon
Toasted rye bread, Jersey butter & lemon

Scottish King Scallops
Creamy mash, garlic & parsley butter,
crispy panko

Heritage Beetroot (VG)
Squash hummus, cauliflower tabbouleh,
tahini & dukka spice

❖ MAINS ❖

Pan-Fried Cod
Caramelised cauliflower purée,
chorizo & crispy kale

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets,
roasting gravy, cranberry sauce

Angus & Hereford Sirloin 225g
Roasted tomatoes & mushrooms,
peppercorn sauce

Angus & Hereford Fillet 225g
Roasted tomatoes & mushrooms,
peppercorn sauce (£6 supplement)

Celeriac Au Poivre (VG)
Peppered roasted celeriac, baby spinach,
hash brown, port & mushroom sauce

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

Christmas Plum Pudding (V)
Rum & raisin butter, brandy sauce

White Chocolate & Blackberry Panna Cotta
Pickled blackberries & white chocolate tuile

Dark Chocolate Delice (V)
Salted caramel, Amarena cherry

Selection of Award-Winning Ice Cream (V)
Vegan flavours available on request

Artisan Cheese Selection
Quince jelly, grapes & biscuits (£2.50 supplement)

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FESTIVE VEGETARIAN & VEGAN

3 COURSE | 35.00

❖ STARTERS ❖

Hummus & Muhammara (VG)

Butter bean hummus, spicy red pepper dip,
walnuts & crisp Arab bread

Truffle & Leek Croquettes (V)

Truffle aioli

Heritage Beetroot (VG)

Squash hummus, cauliflower tabbouleh,
tahini & dukka spice

❖ MAINS ❖

Celeriac Au Poivre (VG)

Peppered roasted celeriac, baby spinach,
hash brown, port & mushroom sauce

Lebanese Fattoush (V)

Halloumi, crispy khubz bread, heirloom tomato,
radish, cucumber, mint, parsley & buttermilk

Halloumi Burger (V)

Grilled onions, pickles, tomato, butter lettuce,
spicy burger sauce, brioche bun & chips

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

Christmas Plum Pudding (V)

Rum & raisin butter, brandy sauce

Warm Chocolate Fondant (V)

Vanilla ice cream & shortbread crumb

Selection of Award-Winning Ice Cream (V)

Vegan flavours available on request

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FESTIVE SHARING

30.50 PER PERSON

*A sharing feast, perfect for a drinks
reception or a casual christmas get-together*

Hummus & Muhammara (VG)
Crisp Arab bread

Truffle & Leek Croquettes
Truffle aioli

Tempura King Prawns
Chilli & lime jam

Grilled Asparagus (VG)
Sweet soy & sesame

Crispy Duck Spring Rolls
Pineapple & ginger dipping sauce

Chicken Skewers
Tikka spices, mint yoghurt

Tuna Au Poivre
Peppered yellowfin tuna

Fish & Chips
Tartare sauce

Angus Beef Burger
Cheddar cheese, brioche bun,
spicy sauce

Grilled Halloumi Burger (V)
Brioche bun, spicy club sauce

Bomboloni (V)
Mini sugared doughnuts

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DRINKS PACKAGES

❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 105.00

3 x Champagne Eugène III Brut 150.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 77.50

White: Vermentino Colombard Les Vignerons

Red: Carignan Syrah Les Vignerons

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE TWO 95.00

White: Sauvignon Blanc Fat Barrel

Red: Merlot Alma de Chile Reserva

Rosé: Zinfandel Blush Golden State

PACKAGE THREE 130.00

White: Chablis J Moreau & Fils

Red: Malbec La Linda

Rosé: Château Hermitage St Martin iKon

❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 65.00

12 x Asahi 330m 65.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 150.00

1 x Hendrick's, Pinkster gin, Jack Daniel's,
Amaretto, Bacardi Carta Blanca 135.00

*Select two mixers from our soft drink range
(Red Bull - £18 supplement)*

1 x Cazcabel coffee liqueur, Jägermeister,
El Jimador Tequila 110.00

Designed to be drunk neat