

# FESTIVE DINNER

3 COURSE | 50.00

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## ❖ 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)

**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](http://www.therestaurantbarandgrill.com/allergens). Detailed calorie information is available on request.

(V) Vegetarian (VG) Vegan

Allergens  
& Calories  
Scan this code.



Estate SS23

# FESTIVE VEGETARIAN & VEGAN

3 COURSE | 35.00

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## ❖ 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

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*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

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**Grilled Asparagus** (VG)  
Sweet soy & sesame

**Crispy Duck Spring Rolls**  
Pineapple & ginger dipping sauce

**Chicken Skewers**  
Tikka spices, mint yoghurt

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**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

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**Bomboloni** (V)  
Mini sugared doughnuts

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# DRINKS PACKAGES

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## ❖ 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*