



CHRISTMAS DAY LUNCH

Chef's choices of canapés

TO START

Cream of wild mushroom soup

Bath soft tortellini, penny bun mushrooms

Local game mosaic

Pickled spiced pear, duck fat brioche

Cured loch Duart salmon

Granny smith apple, mooli, cucumber, ponzu dressing

Wookey Hole cheddar twice baked soufflé

Wiltshire truffle & chive cream

SORBET

Champagne sorbet

TO FOLLOW

Roasted free range South West turkey roulade

Bacon wrapped chipolatas, garlic & herb roast potatoes, seasonal vegetables

Roasted sirloin of dry aged beef

Glazed cheek, garlic & herb roast potatoes, seasonal vegetables, Yorkshire pudding

Pan fried turbot fillet

Crab beignet, dill velouté, sea vegetables

Beetroot & root vegetable Wellington

Garlic & herb roast potatoes, Brussels sprouts, seasonal vegetables

*Hand*PICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.



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TO FINISH

Valrhona chocolate mousse

Clementine sorbet, aerated chocolate

Lemon & calamansi cremeux

Brown sugar meringue, yoghurt sorbet

Bailbrook House Hotel Christmas pudding

Candied fruits, Cognac sauce

Bath cheeses

Sourdough crackers, grapes, quince jelly

COFFEE

Coffee, petit fours and mince pies

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