



Ye Bathurst Arms

Christmas Day Menu



To Start

Game Terrine – Wild boar, Venison & Duck with toast and Sticky Fig relish.

Seafood Cocktail – Prawns, crayfish, smoked salmon and crevettes in a Bloody Marie-Rose sauce with crisp iceberg lettuce, tomato and wholemeal bread.

Spiced Parsnip soup – with freshly baked bread roll. V

Mushroom, Walnut & Cognac Pate – with toast, crisp salad and fruit chutney Vegan

Baby Scallops – tender zested scallops, pan fried with bacon lardons and black pudding.

Champagne Sorbet

Main Course

Turkey – with fresh vegetables, honey glazed parsnips, pigs in blankets, stuffing, and roast potatoes, Yorkshire pudding and parsnip crisps.

Lamb Shank – with wild boar bacon and Port sauce, served with fresh vegetables, Honey glazed parsnips, pigs in blankets, stuffing, and roast potatoes.

Quorn Roast - with fresh vegetables, honey glazed parsnips, stuffing, roast pots and Yorkshire pudding. V

Venison Haunch – with Broccoli & Stilton puree, parsnip crisps, red wine sauce, fresh vegetables and roast potatoes.

Lobster Thermidor – The classically dressed fresh lobster with a white wine, cream & mustard sauce.

Rainbow Trout – Whole fish roasted with lemon, orange and almond butter. Served with festive cous cous and fresh vegetables.

Carrot & Cashew Wellington – Mushroom, spinach, Carrot and Cashew nut in ginger and orange marmalade, wrapped in puff pastry. Served with fresh vegetables and roast potatoes. V

Desserts

Christmas Pudding – The traditional favorite, served with brandy sauce or custard.

Christmas Sundae – dark chocolate, clotted vanilla and mince pie ice cream with mandarins, pudding bites and topped with whipped cream.

Lemon Posset – A cream zesty lemon posset served with sugar almond shortbread.

Chocolate & Orange Slice – Velvet chocolate and orange slice pieces on a rich brownie base. GF and Vegan friendly

Cheese and Biscuits – Award winning Bath Soft, Sussex Charmer, Blacksticks Blue from Preston, Served with our homemade chutney, grapes and assorted biscuits.

Filter Coffee or Tea and petit fours

£65.00 per person

Booking Confirmation Form:

Name: _____ Sitting 12:00pm or 1:00pm _____

No. of Adults _____ / Children _____

Deposit - (£10 Per Person, Non Refundable, paid when reserving your table to confirm your booking)

Amount £ _____

Full amount and pre order to be received by 16th December 2019 – Full amount £ _____

Contact Number _____

Email Address _____

Signature _____ Date _____

Pre-Order Form

<u>Starters</u>	<u>No.</u>	<u>Mains</u>	<u>No.</u>	<u>Desserts</u>	<u>No.</u>
Game Terrine		Roast Turkey		Christmas Pudding	
Seafood Cocktail		Lamb Shank		Christmas Sundae	
Spiced Parsnip Soup		Quorn Roast		Lemon Posset	
Mushroom Pate		Venison Haunch		Chocolate & Orange Slice	
Baby Scallops		Lobster Thermidor		Cheese & Biscuits	
		Rainbow Trout			
		Wellington			

All our gravy's are gluten free. If you have any dietary issues please inform us upon booking (below) so we can assist you as much as possible.

