



## ***Ye Bathurst Arms***

### ***Christmas Party Menu 2019***

#### **To Start**

***Spiced vegetable terrine*** – Peppers, courgette and tomato with toast and fruit chutney. Vegan

***Smoked Turkey*** – Smoked here at The Bathurst, served with bacon, pecan nuts and cranberry salad

***Leek & Potato soup*** – with freshly baked bread roll. V

***Prawn Cocktail*** – Crisp lettuce, tomato, prawns and crevettes with bloody marie-rose sauce, served with wholemeal bread.

***Duck & Champagne Terrine*** – with toast, fig relish, crisp salad and orange dressing

#### **Main Course**

***Turkey*** – with fresh vegetables, pigs in blankets, stuffing, honey glazed parsnips, roast potatoes and fresh cranberries.

***Slow-cooked Beef*** - with fresh vegetables, pigs in blankets, stuffing, honey glazed parsnips, roast potatoes and Yorkshire pudding

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

***Salmon steak*** - with fresh vegetables, lemon & coriander butter and new potatoes.

***Festive Burger*** – 8oz homemade patty with bacon, camembert, cranberry and pigs in blankets on a warm bun. Served with chips.

***Sweet potato & Apricot Tart*** – with festive cous cous and fresh vegetables. Vegan

#### **Desserts**

***Christmas Pudding*** – The traditional favourite full of seasonal flavours. Served with custard or brandy sauce

***Black Forest Cheesecake*** – Served with kirsch infused whipped cream

***Christmas Sundae*** – Dark choc, Clotted Vanilla and mince pie ice cream with mandarins, pudding bites and whipped cream.

***Cheese and Biscuits*** – Bath Soft, Sussex Charmer, Blacksticks Blue from Preston and Goats cheese served with Chutney grapes and biscuits

***Orange & Chocolate Slice*** – Velvet chocolate and orange pieces on a brownie base GF & vegan friendly

*Tea or Coffee to follow*

*If you would like a liquor or Coffee liquor at an additional charge please ask your server*

***Two Course £19.00 (Starter & Main or Main & Dessert)***

***Three Course £23.00***

**Booking Confirmation Form:**

Name: \_\_\_\_\_ Date and Time: \_\_\_\_\_

No. of Adults \_\_\_\_\_ Deposit (£10 Per Person Non Refundable) Amount £ \_\_\_\_\_

Contact Number \_\_\_\_\_

Email Address \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

Please forward this form together with your deposit payment to the Bathurst Arms, North Cerney, nr Cirencester Gloucestershire GL7 7BZ. [contact@bathurstarms.co.uk](mailto:contact@bathurstarms.co.uk) Telephone 01285 832150 [www.bathurst.co.uk](http://www.bathurst.co.uk)

**Pre-Order Form**

<u>Starters</u>	<u>No.</u>	<u>Mains</u>	<u>No.</u>	<u>Desserts</u>	<u>No.</u>
Spiced Vegetable Terrine		Turkey		Christmas Pudding	
Smoked Turkey		Beef		Black Forest Cheesecake	
Leek & Potato Soup		Quorn Roast (V)		Christmas Sundae	
Prawn Cocktail		Salmon		Chocolate & Orange Slice GF & Vegan	
Duck & Champagne Terrine		Festive Burger		Cheese and Biscuits	
		Sweet Potato & Apricot Tart			

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.

---

---

---

---

**Special Lunch Time Offer 2 courses - £16.50 – Monday to Thursday only.**

