

Christmas Party-Night Menu

Game terrine, toasted sourdough, plum & blackberry chutney df

Spiced butternut squash soup, sage crisp df/gf/v

Crab & avocado tian, grapefruit df/gf

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Traditional bronze turkey breast, duck fat roast potatoes, honey glazed parsnips, carrots, seasonal greens, pigs in blanket, sage & onion stuffing, Yorkshire pudding, red wine gravy df/gf*

Roasted butternut squash, chestnut & pearl barley wellington, roast potatoes, carrots, parsnips, seasonal greens, port & onion jus df

Salmon en croûte, sauté new potatoes, seasonal greens, buerre blanc df*

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Bailey's crème brûlée, cinnamon shortbread gf*

Chocolate orange marquis, burnt orange caramel gf

Lemon meringue tart

 $v\ vegetarian\ /\ ve\ vegan\ /\ df\ dairy\ free\ /\ df^*\ dairy\ free\ option\ available\ on\ request\ /\ gf^*\ gluten\ free\ on\ request$



December Festive Menu

Game terrine, toasted sourdough, plum & blackberry chutney df

Cauliflower & truffle velouté, truffle oil df/gf

Smoked mackerel, warm vegetable salad, citrus textures df/gf

Asian fillet steak tartar, cured yolk

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Traditional bronze turkey breast, duck fat roast potatoes, honey glazed parsnips, carrots, seasonal greens, pigs in blanket, sage & onion stuffing, Yorkshire pudding, red wine gravy df/gf*

Roasted butternut squash, chestnut & pearl barley wellington, roast potatoes, carrots, parsnips, seasonal greens, port & onion jus df

Pan fried salmon, samphire, potato cake, buerre blanc df/gf

80z Ribeye steak, vine tomatoes, field mushroom, charred baby gem, peppercorn sauce, chips (£10 supplement)

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Bailey's crème brûlée, cinnamon shortbread gf*

Chocolate hazelnut delice, sesame tuille, clotted cream gf*

Lemon meringue tart, raspberry sorbet

Two-course £49
Three-course £59



Children's December Festive Menu

Heritage tomato, mozzarella salad df*/gf/v

Buttermilk chicken goujons, aioli gf*

Fishcake, baby leaf salad, tartar dressing df/gf*

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Traditional bronze turkey breast, duck fat roast potatoes, honey glazed parsnips, carrots, seasonal greens, pigs in blanket, sage & onion stuffing, Yorkshire pudding, red wine gravy df/gf*

Tomato & basil pasta df/gf*/v

Pan fried hake, sauté potatoes, seasonal vegetables df/gf

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Sticky toffee pudding, custard

Chocolate brownie, warm chocolate sauce, clotted cream ice cream gf

Winter berry trifle df*

Two-course £38
Three-course £48



December Sunday Menu (1st - 29th December)

Game terrine, toasted sourdough, plum & blackberry chutney df

Cauliflower & truffle velouté, truffle oil df/gf

Smoked mackerel, warm vegetable salad, citrus textures df/gf

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Traditional bronze turkey breast, duck fat roast potatoes, honey glazed parsnips, carrots, seasonal greens, pigs in blanket, sage & onion stuffing, Yorkshire pudding, red wine gravy df/gf*

Roasted butternut squash, chestnut & pearl barley wellington, roast potatoes, carrots, parsnips, seasonal greens, port & onion jus df

Pan fried salmon, samphire, potato cake, buerre blanc df/gf

Roast sirloin of beef, duck fat roast potatoes, honey glazed parsnips, carrots, seasonal greens, pigs in blanket, sage & onion stuffing, Yorkshire pudding, red wine gravy

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Bailey's crème brûlée, cinnamon shortbread gf*

Chocolate hazelnut delice, sesame tuille, clotted cream gf*

Lemon meringue tart, raspberry sorbet

Two-course £49
Three-course £59



Christmas Eve Dinner Menu

Game terrine, toasted sourdough, plum & blackberry chutney df

Cauliflower & truffle velouté, parsnip crisp, truffle oil df/gf

Smoked mackerel, warm vegetable salad, citrus dressing df/gf

Asian fillet steak tartar, cured yolk

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Traditional bronze turkey breast, duck fat roast potatoes, honey glazed parsnips, carrots, seasonal greens, pigs in blanket, sage & onion stuffing, Yorkshire pudding, red wine gravy df/gf*

Roasted butternut squash, chestnut & pearl barley wellington, roast potatoes, carrots, parsnips, seasonal greens, port & onion jus df

Pan fried salmon, samphire, potato cake, buerre blanc df/gf

80z Ribeye steak, vine tomatoes, field mushroom, charred baby gem, peppercorn sauce, chips (£10 supplement)

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Bailey's crème brûlée, cinnamon shortbread gf*

Chocolate hazelnut delice, sesame tuille, clotted cream gf*

Lemon meringue tart, raspberry sorbet

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Selection of British cheese

Two-course £52
Three-course £60
Four-course £70



Christmas Day Lunch Menu

Champagne on arrival

Asian fillet steak tartar, cured yolk, Asian dressing df/gf Blue cheese quiche, candied walnut puree df/gf

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Confit duck ballotine, leek ash, winter fruit df/gf/v

Duck & ricotta ravioli, lemon & sage butter

Seabass ceviche, yuzu mayo, crispy nori, citrus textures df/gf

Grilled miso & peanut butter glazed octopus, squid ink mayo, caper berries, lemongrass df/gf

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Campari & grapefruit sorbet df/gf/v Sour apple, pear & mandarin sorbet df/gf/v

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Red mullet bisque, crab croquette, baby fennel, calve nero df*/gf*

Traditional bronze turkey breast, duck fat roast potatoes, honey glazed parsnips, carrots, seasonal greens, pigs in blanket, sage & onion stuffing, Yorkshire pudding, red wine gravy df/gf*

Braised beef short rib on bone, beurre noisette, heritage carrot, burnt shallot puree, beef jus df*/gf

Cauliflower steak, couscous, chestnut and cauliflower puree, chimi churri, citrus foam df/gf/v

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Christmas pudding, brandy anglaise gf*/ df*/ v

Chocolate tart, Bailey's pannacotta, honeycomb, vanilla ice cream gf*

Mandarin parfait, panettone, roasted fig, mulled wine syrup gf*

Spiced Winter berry trifle, roasted pistachio

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Selection of British cheese, spiced pear chutney, crackers, quince jelly, grapes

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Coffee, petit fours

Seven-course £99



Children's Christmas Day Lunch Menu (4-11 years)

Heritage tomato, mozzarella salad df*/gf/v

Buttermilk chicken goujons, aioli gf*

Fishcake, baby leaf salad, tartar dressing df/gf*

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Apple sorbet

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Traditional turkey with all the trimmings $\ df/gf^*$ Tomato & basil pasta $\ df/gf^*/v$ Pan fried hake, sauté potatoes, seasonal vegetables $\ df/gf$

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Sticky toffee pudding, custard

Chocolate brownie, warm chocolate sauce, clotted cream ice cream gf

Winter berry trifle df*

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Hot chocolate platter - build your own hot chocolate

Five-course £49



Christmas Day Evening Buffet Menu

Charcuterie meats – salami, coppa, parma ham, chorizo, turkey

Cheese – Cheddar, blue, brie, crackers, chutney

Homemade bread – brioche, sourdough, fougasse, focaccia, bread sticks

Fish – smoked salmon, hot smoked salmon

Dips – hummus, cranberry sauce, homemade chutney, piccalilli

Salad – penne pasta, rocket parmesan & pine nut, Caesar, potato salad, coleslaw

Desserts – brownie, cheesecake, Eton mess



Boxing Day Menus

9am - 11am

Eggs benedict / royale / Florentine

Porridge

Full English breakfast v*

12pm - 4pm

Bobos Bistro Menu

6pm - 9pm

Festive Dinner Menu