



Welcome

Montigo Resorts, Somerset | at Charlton House

Whether you're starting your day with a delightful breakfast, enjoying a leisurely lunch, indulging in afternoon tea, or winding down with an exquisite dinner, we invite you to savour the international flavours of Charlton House Restaurant & Bobo's Bistro.

Let the rich aromas & warm ambience transport you to a world of culinary delight.

Bon Appétit!

Breakfast | Lunch & Dinner | Sunday Roast
Afternoon Tea | Kids Menu



Bobo's



Bistro

FRESH BAKES 4.5

Freshly Baked Croissant

Strawberry jam, butter

Pain au Chocolat

Croissant with chocolate

All Butter Flapjacks

Seasonal dried fruit, mixed seeds

Muffin of the Day

Please enquire with your server

ALL-DAY BRUNCH 12

Eggs Benedict

Toasted sourdough, poached free range egg, wood-smoked Canadian-style bacon, seasonal leaves, hollandaise sauce

Eggs Florentine

Toasted sourdough, poached free range egg, cold-smoked Severn & Wye salmon, hollandaise sauce

Eggs Royale

Toasted sourdough, poached free range egg, cold-smoked Severn & Wye salmon, hollandaise sauce

Belgian Waffles

Fresh fruit, compote or syrup

HOUSE SALADS 12

Protein Boost Salad ^{GF}

Lean seared beef, tenderstem broccoli

Nourish Bowl ^{VE, DF}

Quinoa base, spinach, broccoli, seeds

Mineral Rich Salad ^{GF,N}

Goat's cheese, chopped walnuts, figs

Sticky Duck Bowl ^N

Sticky duck, toasted sesame, cashews

Classic Caesar Salad

Roast chicken, parmesan, anchovies

BISTRO CLASSICS 12

The Charlton Burger ^{GF*}

Cheddar cheese, crispy bacon

Vegan Burger ^{VE, GF*}

Vegan pesto, mozzarella

Minute-Steak Ciabatta

Mustard leaves, onion marmalade

Braised Chicken Ciabatta

Tarragon-infused mayonnaise

Bacon & Brie Ciabatta

Tart cranberry sauce

SNACKS & SIDES

Classic Fries 5

Paprika

Truffle Fries 7

Parmesan

Sourdough 6

Olive oil

Monday to Sunday 11:00 - 17:00



CHARLTON HOUSE RESTAURANT

Breakfast

CONTINENTAL BREAKFAST 14

Selection of pastries, sweet muffins, cereal, yogurt & fruit

FULL COOKED BREAKFAST INCLUSIVE OF CONTINENTAL SELECTION 18

Charlton House English Breakfast

Free range poached, fried, scrambled or boiled egg, back bacon, traditional pork sausage, Stornoway black pudding, grilled tomato, roasted flat field mushrooms, baked beans, hash brown

Charlton House Vegetarian Breakfast

Free range poached, fried, scrambled or boiled egg, vegetarian sausage, grilled tomato, roasted flat field mushroom, baked beans, hash brown

Eggs Benedict

Toasted sourdough, poached free range egg, Wiltshire ham, hollandaise sauce

Eggs Royale

Toasted sourdough, poached free range egg, cold-smoked Severn & Wye salmon, hollandaise sauce

Eggs Florentine

Toasted sourdough, poached free range egg, wilted spinach, seasonal leavers, hollandaise sauce

American Waffles

Mixed fruit, icing sugar, maple syrup

Poached Egg & Avocado On Toasted Sourdough

Grilled tomato

Scottish Porridge Oats

Milk or water, honey, granola

HOT DRINKS

Breakfast Tea

Fruit or Herbal Tea

Filter Coffee

Monday to Friday 07:00 - 09:45 Saturday & Sunday 08:00 - 10:45



CHARLTON HOUSE RESTAURANT

Festive Lunch & Dinner

15th - 30th December 2025

Not Available On 24th Evening & 25th of December

STARTERS

Ham Hock Terrine

piccalilli toasted sourdough

Celeriac & Apple Soup V*

toasted ciabatta

Duo of Mackerel GF*

Beetroots, horseradish

Beef Shin Bon Bons

Lyonnais onion puree

MAINS

Turkey With Festive Trimmings

Root vegetable & mushroom wellington, Roast potatoes, Braised red cabbage, Carrots, parsnips, winter greens, Yorkshire pudding, Port and onion jus

Pan Fried Hake GF*

confit potato, sea vegetables, Beurre blanc

Roast Rump Of Beef

Duck fat roast potatoes, pigs in blankets, Braised red cabbage, Carrots, honey glazed Parsnips, winter greens, Yorkshire pudding & beef jus

Slow Cooked Pork Belly GF*

Celeriac and potato dauphinoise, Remoulade, caramelised apple, Winter greens crackling, cider jus

DESSERTS

Crema Catalana V*

Spiced shortbread

Salted Caramel Delice V* GF*

chocolate crumb, Malt ice-cream

Christmas Pudding V*

brandy anglaise

2 COURSES 52 | 3 COURSES 62

Monday to Saturday 12:00 - 16:45 & 18:00 - 20:45

December 24th Lunch 12:00 - 17:00

Please inform us of any allergies or intolerances before placing your order. **V** - Vegetarian, **VE** - Vegan, **DF** - Dairy Free, **N** - Nuts, **GF** - Gluten Free, **GF***, **DF*** - option available. Please note a discretionary service charge of 10% will be added to your bill. 100% of our service charge goes to our staff. Though our suppliers & chefs take great care to remove all bones from our boneless items, there remains a small chance that some may be present. Please exercise caution while eating. Prices shown in English Pounds currency.



CHARLTON HOUSE RESTAURANT

December Sunday Menu

21st & 28th December 2025

STARTERS

Ham Hock Terrine

piccalilli toasted sourdough

Celeriac & Apple Soup ^{V*}

toasted ciabatta

Duo of Mackerel ^{GF*}

Beetroots, horseradish

MAINS

Turkey with Festive Trimmings ^{V*}

Root vegetable & mushroom wellington, Roast potatoes, Braised red cabbage, Carrots, parsnips, winter greens, Yorkshire pudding, Port and onion jus

Pan Fried Hake ^{GF*}

confit potato, sea vegetables, Beurre blanc

Roast Rump Of Beef

Duck fat roast potatoes, pigs in blankets, Braised red cabbage, Carrots, honey glazed Parsnips, winter greens, Yorkshire pudding & beef jus

Slow Cooked Pork Belly ^{GF*}

Celeriac and potato dauphinoise, Remoulade, caramelised apple, Winter greens crackling, cider jus

DESSERTS

Crema Catalana ^{V*}

Spiced shortbread

Salted Caramel Delice ^{V* GF*}

chocolate crumb, Malt ice-cream

Lemon Meringue Tart ^{V*}

Raspberries, sorbet

December Sunday Menu | 35 Per Person

Served 12:00 - 17:00



CHARLTON HOUSE
RESTAURANT

*Festive Afternoon
Tea Menu*

15th - 31st December 2025

Turkey & Cranberry GF*

Smoked Salmon & Dill GF*

Pastrami & Horseradish GF*

Brie, Red Onion Marmalade & Rocket GF*

SCONES

Plain Scone & Fruit Scone GF*, DF*

Strawberry Jam & Clotted Cream GF*, DF*

SWEET TREATS

Apple Crumble Éclair

Chocolate Yule Log

Mini Mince Pie

Pistachio Macaron

Bailey's Mousse

Stollen

A SELECTION OF TEAS FROM CHARTLEYS

English Breakfast, Earl Grey, Green, Peppermint Tea

Organic Summer Berry Infusion, Organic Camomile, Honey & Vanilla Infusion Tea

We are pleased to cater for vegan and vegetarian guests with a minimum of 48 hours' notice. Please note, that the menu provided will be an alternative to the options displayed above. Please speak with your server for more details

35 PER PERSON

WITH A GLASS OF PROSECCO 43

WITH A GLASS OF CHAMPAGNE 50.50

Monday to Sunday 12:30 - 16:00



CHARLTON HOUSE RESTAURANT

Festive Kids

15th - 31st December 2025

STARTERS

Heritage Tomato GF, V

Mozzarella salad

Buttermilk Chicken Goujons GF*

Aioli

Fishcake GF*, DF

Baby leaf salad, tartar dressing

MAINS

Traditional Bronze Turkey Breast GF*, DF

Duck fat roast potatoes, honeyglazed parsnips, carrots, seasonal greens, pigs in blankets, sage & onion stuffing, Yorkshire pudding, red wine gravy

Tomato & Basil Pasta DF, V

Pan Fried Hake GF, DF

Sauté potatoes, seasonal vegetables

DESSERT

Sticky Toffee Pudding

Custard

Chocolate Brownie GF

Warm chocolate sauce, clotted cream ice cream

Winter Berry Trifle DF

TWO COURSES 38 | THREE COURSES 48

Available to children 12 years & under

Monday to Saturday 12:00 - 16:45 & 18:00 - 20:45



CHARLTON HOUSE
RESTAURANT

Christmas
Day Lunch

25th December 2025

COURSE 1

Beef Shin Bon Bons

Lyonnais onion puree

Jerusalem Artichoke Veloute GF*

Crisp

COURSE 2

Ham Hock Terrine DF*

Piccalilli & Sourdough Crostinis

Roasted Winter Squash V*

Hazelnut & Ricotta Ravioli, Sage butter

Pan Seared Scallops GF*

Honey glazed pork belly, Celeriac & Apple

Pan Seared Cod GF*

Champagne & Mussel sauce, Sea vegetables

COURSE 3

Blood Orange and Grapefruit Sorbet

Sour Apple & Mandarin Sorbet

Christmas Day Lunch | 99 Per Person

Served 12:00 - 16:00



CHARLTON HOUSE

RESTAURANT

COURSE 4

Hake & Cornish Crab Bisque DF*

Rock samphire, Croutes, Harissa Mayonnaise

Roasted Turkey Breast And Thigh

Duck fat roast potatoes, Honey Glazed Parsnips, spiced carrots, Braised red cabbage, winter greens, Pigs in blankets, Cranberry and chestnut stuffing, Yorkshire pudding, red wine gravy

Beer Braised Beef Shin GF*

Root vegetable Dauphinoise, Winter mushroom, burnt onion,
Carrot, Beef jus

Root Vegetable & Mushroom Wellington V* VG* GF*

Fondant potato, Caramelised celeriac puree, winter greens,
mushroom and port sauce

COURSE 5

Christmas Pudding GF* V*

Brandy Anglaise

Salted Caramel Delice V*

Chocolate crumb, Malt ice cream

Stem Ginger Cheesecake V* GF*

Toasted Hazelnut, Winter berries

Caramelised Apple Mille Feuille V*

Candied berries

COURSE 6

**Cheese board, Spiced Apple Chutney,
Grapes, Celery, Crackers**

Coffee, Petit Fours

Christmas Day Lunch | 99 Per Person

Served 12:00 - 16:00



CHARLTON HOUSE
RESTAURANT

Christmas Eve Dinner Menu

24th December 2025

STARTERS

Ham Hock Terrine

Piccalilli toasted sourdough

Celeriac & Apple Soup V*

Toasted ciabatta

Duo Of Mackerel GF*

Beetroots, horseradish

Beef Shin Bon Bons

Lyonnaise onion puree

MAINS

Turkey with Festive Trimmings V*

Root vegetable & mushroom wellington, Roast potatoes, Braised red cabbage, Carrots, parsnips, winter greens, Yorkshire pudding, Port and onion jus

Pan Fried Hake GF*

Confit potato, sea vegetables, Beurre blanc

Roast Rump Of Beef

Duck fat roast potatoes, pigs in blankets, Braised red cabbage, Carrots, honey glazed Parsnips, winter greens, Yorkshire pudding & beef jus

Slow Cooked Pork Belly GF*

Celeriac and potato dauphinoise, Remoulade, caramelised apple, Winter greens crackling, cider jus

DESSERTS

Crema Catalana V*

Spiced shortbread

Salted Caramel Delice V* GF*

Chocolate crumb, Malt ice-cream

Lemon Meringue Tart V*

Raspberries, sorbet

Selection of British Cheeses

Christmas Eve | 65 Per Person

Served 18:00 - 20:45

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