

CHRISTMAS LUNCH

1 course £15.50 ◇ 2 courses £22.50 ◇ 3 courses £29.50

Add a glass of English fizz £7.00



STARTERS

Jerusalem artichoke soup, truffle oil, rosemary loaf
Confit duck and ham hock terrine, quince chutney
The Pump Room prawn cocktail
Smoked mackerel rillettes, crisp rye bread, walnut kohlrabi
Bath Blue cheese and leek tart

MAIN COURSES

Turkey escalope, shallot and sage stuffing, honey glazed pigs in blankets
Beef brisket, smoked bacon, baby onions, mushrooms, red wine gravy
Grilled salmon, beetroot, Searcys Champagne sauce
Roast pork belly, burnt apple puree
Celeriac and parsnip nut roast, salt baked turnip, wild mushroom cream

Served with

butter roast potatoes, carrot and swede puree,
creamed sprouts

SIDES £3.00

Honey glazed pigs in blankets
Chestnut and cranberry stuffing
Cauliflower gratin
Buttered winter greens
Bread selection

PUDDINGS AND CHEESE

Christmas pudding, brandy sauce
The Pump Room Christmas sundae
Eggnog custard tart, port poached pear
Marshfield organic ice cream, hot chocolate
and rum sauce, shortbread
Artisan British cheese selection, crackers,
chutney (£3.00 supplement)

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%.

BY **SEARCYS**