



CHRISTMAS
TERRACE
DINING MENU
2018

CHRISTMAS ROYALE

Chilled Greyfriars English sparkling wine with hand-crafted blackcurrant cassis

STARTERS

Crayfish ravioli, Searcys Champagne butter sauce
Jerusalem artichoke soup, truffle oil, rosemary bread
Confit duck and ham hock terrine, quince chutney
Pump Room prawn cocktail
Bath blue cheese and leek tart, pickled shallot
Sorbet
Orange and cranberry fizz

MAIN COURSES

Roast goose, fondant potato, carrot and swede purée
Pave of venison, dauphinoise potato, braised red cabbage, port sauce
Chargrilled hake, heritage potato, braised leek, caper butter
Pan-fried guinea fowl, celeriac rosti, cauliflower gratin
Somerset goat's cheese and mushroom filo, beetroot, fennel cream

DESSERTS

Christmas pudding, brandy sauce
Eggnog custard tart, port poached pear
Apple strudel, cinnamon ice cream
Warm winter fruit compote, vanilla ice cream

CHEESE COURSE

Bath soft cheese, rye bread crackers, cranberry chutney

Filter coffee and chocolates

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