109.50 PP *Includes glass of champagne on arrival* • **50.00 PER CHILD UNDER 12**

CHRISTMAS DAY MENU

HORS D'OUEUVRES

Brie and cranberry crostini V

TO START

DEVONSHIRE CRAB, LOBSTER AND KING PRAWN COCKTAIL
Baby gem, avocado, classic cocktail sauce, toasted brioche

CELERIAC, WILD MUSHROOM AND TRUFFLE VELOUTÉ GFA/V
Walnut gremolata, toasted sourdough

WHIPPED CHICKEN LIVER AND PORT PARFAIT
Cornichon, sweet red onion preserves, toasted brioche

GRAZING BOARD GF *Just for two of us*
Prosciutto di Parma, Milano salami, pastrami, burrata, green and black olives, stuffed peppers, Rosary ash cheese, aged balsamic and olive oil, focaccia and Mediterranean dips

TO FOLLOW

BUTTER POACHED LOBSTER TAIL AND WILD MUSHROOM RISOTTO GF
Tarragon, truffle oil, shaved parmesan and poached duck egg

8OZ PRIME HEREFORD RIBEYE GF
Peppercorn and brandy sauce, fries, rocket and parmesan salad and aged balsamic roasted cherry tomato
£8 SUPPLEMENT

SLOW BRAISED LEG OF COTSWOLD LAMB
Pine nut and mint stuffing, garlic and herb mash potato, lamb and redcurrant jus

SLOW ROAST RUMP OF HEREFORDSHIRE BEEF
Horseradish mousse and pigs in blanket

BOLERO FESTIVE TURKEY
Maple and cranberry stuffing, roasted parsnip and honey puree and pigs in blanket

MUSHROOM DUXELLE, SQUASH, SWEET POTATO AND LENTIL WELLINGTON V
Root vegetable roast, roasted parsnip and honey puree and vegetable gravy

All Roasts served with Yorkshire pudding, spiced sticky red cabbage with apple and redcurrant, shaved brussel sprouts with bacon, cauliflower cheese with Westcombe Cave aged cheddar, honey roasted heritage carrots and parsnip, duck fat dripping roast Maris Piper potatoes

TO FINISH

SPICED BREAD AND BUTTER PUDDING V
Brandy custard and luxury vanilla bean ice cream

TRADITIONAL CHRISTMAS PUDDING V
Brandy butter and vanilla ice cream

STICKY TOFFEE PUDDING V
Bourbon infused salted caramel sauce, strawberries and vanilla bean ice cream

TURKISH BAKLAVA V
Layers of sweet phyllo pastry filled with nuts, almonds, pistachios and topped with syrup and honey. Served with Movenpick pistachio ice cream

CHEESE BOARD £4 SUPPLEMENT
4 luxury cheeses with grapes, farmhouse crackers & red onion marmalade

SELECTION OF LUXURY ICE CREAM OR SORBET V/VG/GF

Allergies -Some of our menu items contain allergens including; Gluten, Nuts, Milk, Egg, Fish, Shellfish, Soya, Celery, Mustard, Sulphites, Sesame and Lupin. Please ask a member of staff for more information.

Terms & Conditions - A deposit of £20 is required to confirm your booking. Confirmed numbers and menu pre-orders to be provided two weeks prior to your reservation to bar@bolerovenues.com. Cancellations are to be made up to two weeks prior to your booking, otherwise deposits are non-returnable. A discretionary Service charge of 10% will be added to the bill.

V VEGETARIAN GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE VG VEGAN VGA VEGAN AVAILABLE

SITTINGS 12:30PM • 1PM • 2PM • BAR IS OPEN 12-6PM