2 COURSES (12PM - 3 PM) FOR £35PP • 3 COURSES FOR £42.50PP
MON - SUN • FRI & SAT LIVE DJ

CHRISTMAS SET MENU

Includes complimentary chocolate truffle on arrival
Add a champagne cocktail - £7

STARTERS

ROASTED BUTTERNUT SQUASH AND LENTIL SOUP V
Butternut squash crisps, zhoug, toasted sourdough and sage oil

CHICKEN LIVER AND COGNAC PARFAIT
Young's beer mustard, cornichon and toasted brioche

BEETROOT AND GIN CURED SALMON GRAVLAX
Salt baked beetroot, gremolata, herbed crème fraiche, bloody Marie dressing and toasted rye

SPANAKOPITA V
Spinach, parsley, barrel aged feta filled pastry, aged acacia truffle honey and pomegranate

MAINS

ROASTED BALLOTINE OF NORFOLK TURKEY
Sage and cranberry stuffing, roast potato, pigs in blankets, cauliflower cheese, shaved brussel sprouts with smoked bacon and chesnuts, glazed carrots and red wine gravy

SLOW AND LOW BRAISED COTSWOLD LAMB SHOULDER
Maple glazed carrots, garlic and herb mashed potato, pigs in blanket, cauliflower cheese, shaved brussel sprouts with bacon and gravy

MEDITERRANEAN SPICED BEETROOT, SQUASH AND SPINACH WELLINGTON V
Garlic and thyme roast potato, shaved sprouts, maple glazed carrots and vegetable gravy

PAN FRIED SALMON ESCALLOP GF
Braised fennel, mashed potato and lemon beurre Blanc

8OZ TOP RUMP CAP PICANAHA STEAK GF
Balsamic roasted tomato, peppercorn and brandy sauce, fries, red onion and parmesan salad

Supplement £7

DESSERTS

SELECTION OF ICE CREAM AND SORBET VE/GF/V

TRADITIONAL CHRISTMAS PUDDING GF/V
Sweet Brandy custard and vanilla bean ice cream

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

BAKLAVA V
Layers of sweet phyllo pastry filled with a rich blend of chopped nuts, almonds and pistachios, finished with a drizzle of sweet syrup served with vanilla bean ice cream

BRITISH CHEESE BOARD GF
Local cheese selection, farmhouse crackers, quince jelly, chutney

Supplement £5

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 per person is required to confirm your booking. Confirmed numbers and menu pre-order to be provided to bar@bolerovenues.com two weeks prior to your reservation. 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