

£120 PER ADULT • Includes glass of champagne on arrival • £60 PER CHILD UNDER 12

CHRISTMAS DAY MENU

HORS D'OEUVRES

Roast tomato and whipped ricotta crostini V

TO START

PARSNIP, APPLE AND MAPLE VELOUTÉ GFA/V

Crispy sage and toasted sourdough

DUCK LIVER AND MALFY BLOOD ORANGE GIN PARFAIT

Cornichon, sweet red onion preserves and toasted sourdough

LOBSTER AND CRAB PRAWN COCKTAIL WITH CHAMPAGNE DRESSING

Avocado mousse, citrus-cured cucumbers, baby gem, champagne Marie rose dressing and toasted brioche

PAN SEARED SCALLOPS GF

Cauliflower puree, pancetta crumb and lemon beurre Blanc

CHARCUTERIE BOARD AND DIPS GF

Prosciutto di Parma, Coppa, peppered pastrami, Burrata, olives, stuffed peppers, Rosay ash cheese, focaccia and Mediterranean dips

Just for two of us

TO FOLLOW

BUTTER POACHED BALLOTIN OF NORFOLK TURKEY

Maple and chesnut stuffing

ROASTED HEREFORDSHIRE SIRLOIN OF BEEF

Horseradish mousse and watercress

SLOW AND LOW BRAISED LEG OF COTSWOLD LAMB

Pine nut and mint stuffing, mash potato, lamb and redcurrant jus

8OZ PRIME HEREFORD RIBEYE GF

Peppercorn and cognac, fries, rocket & parmesan salad, balsamic roasted cherry tomato

WILD MUSHROOM, SWEET POTATO AND PUY LENTIL WELLINGTON V

Roast potatoes, cauliflower cheese, yorkshire pudding, honey glazed carrots, brussel sprouts & chestnuts, vegetable gravy

All roasts served with yorkshire pudding, spiced sticky red cabbage with apple and redcurrant, shaved brussel sprouts with bacon and chestnuts, cauliflower cheese, honey roast heritage carrots and parsnips and duck fat dripping roast Maris Piper potatoes

TO FINISH

SPICED BRAMLEY APPLE AND RHUBARB CRUMBLE V

Vanilla bean ice cream

TRADITIONAL CHRISTMAS PUDDING V

Brandy butter and clotted cream ice cream

SALTED CARAMEL FUDGE BROWNIE V

Salted caramel sauce, strawberries and madagascan vanilla gelato

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 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

