

3 COURSE SET MENU • MON - SUN
LUNCH £39.50PP (12PM-3PM) • DINNER £42.50PP (5PM-8:45PM)

CHRISTMAS SET MENU

*Includes complimentary chocolate truffle on arrival
Add a champagne cocktail - £8*

STARTERS

ROASTED PUMPKIN, SWEET POTATO AND CARROT SOUP **VGA**

Pumpkin seeds, toasted sourdough and sage oil

TARRAGON AND BRANDY DUCK RILLETTES

Figs, honey chutney and toasted brioche

HIGHLAND CURE OAK SMOKED SALMON & PRAWN COCKTAIL

Bloody Marie cocktail sauce, little gem lettuce, avocado and toasted brioche

MAINS

All roasts served with roast potatoes, root vegetables, shaved brussel sprouts and cauliflower cheese

PAN ROASTED TURKEY BREAST

Cranberry, sage and sausage stuffing, smoked bacon, pigs in blankets and red wine jus

SLOW AND LOW BRAISED COTSWOLD LAMB SHOULDER **GFA**

Garlic and herb mashed potato, pigs in blanket and pan gravy

MEDITERRANEAN SPICED BEETROOT AND ROOT VEGETABLE WELLINGTON **V**

Maple glazed carrots and vegetable gravy

PAN FRIED SALMON ESCALLOP **GF**

Crushed baby potato, braised fennel, broccoli, capers and beurre Blanc

8OZ TOP RUMP CAP PICANHA STEAK **GF**

Balsamic roasted tomato, peppercorn and brandy sauce, fries, red onion and parmesan salad

Supplement £6

DESSERTS

SELECTION OF ICE CREAM AND SORBET **VE/GF/V**

CHRISTMAS PUDDING **GF/V**

Sweet brandy custard and vanilla ice cream

DARK CHOCOLATE FUDGE BROWNIE **V**

Crystallised hazelnuts and vanilla ice cream

BAKLAVA **V**

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

CHEESE BOARD **GF**

Local cheese selection, farmhouse crackers, quince jelly and spiced apple and ginger chutney

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 £10 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 all bills.

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

