

XMAS MENU

2 COURSES £23 | 3 COURSES £28

..... TO START

MUSHROOM, TARRAGON & WHITE TRUFFLE SOUP | VG |

Warm baguette
(VG & GF option available)

CHICKEN LIVER PARFAIT
Olive oil crostini, fig & apple chutney
(GF option available)

WARM BEETROOT & ROASTED WALNUT SALAD | VG/GF |
Maple & mustard dressing

WEST COUNTRY SMOKED MACKEREL PATE
Pickled cucumber, olive oil crostini
(GF option available)

..... TO FOLLOW

BUTTER ROASTED TURKEY CROWN
Roasted parsnips, chestnut & cranberry stuffing, roast potatoes, pigs in blankets, turkey gravy
(GF option available)

DRY AGED TOP RUMP OF FOSSIL FARM BEEF
Roasted parsnips, roast potatoes, Yorkshire pudding, red wine gravy
(GF option available)

CHESTNUT ROAST | VG |
Roasted parsnips, roast potatoes, plant-based pigs in blankets, red wine gravy

SEARED FILLET OF SEA BASS | GF |
Saffron potatoes, wilted spinach, white wine & herb cream sauce

And for the Table:

Cauliflower cheese • Braised red cabbage • Brussel sprouts • Chantenay carrots

..... TO FINISH

TRADITIONAL CHRISTMAS PUDDING
Brandy Sauce
(GF/VG option available)

STICKY TOFFEE PUDDING
Toffee sauce, vanilla ice cream

CHOCOLATE & ORANGE TART
Clotted cream

SELECTION OF CHEESE & BISCUITS
(GF option available)
£3 Supplement

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DUE TO OUR COOKING PROCESSES AND KITCHEN SET UP THERE IS A POTENTIAL RISK OF CROSS-CONTAMINATION OF ALLERGENS. THIS INCLUDES ANY ITEMS WHICH ARE DEEP FRIED. THEREFORE, THESE MAY NOT BE SUITABLE FOR THOSE WITH SEVERE ALLERGIES. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR REQUIRE ANY FURTHER INFORMATION ON INGREDIENTS USED IN OUR DISHES/DRINKS. V – Vegetarian, VG – Vegan, DF – Dairy Free, GF – Gluten Free