



CHRISTMAS  
TERRACE  
DINING MENU  
2018

CHRISTMAS ROYALE

Chilled Greyfriars English sparkling wine with hand-crafted blackcurrant cassis

STARTERS

---

Crayfish ravioli, Searcys Champagne butter sauce  
Jerusalem artichoke soup, truffle oil, rosemary bread  
Confit duck and ham hock terrine, quince chutney  
Pump Room prawn cocktail  
Bath blue cheese and leek tart, pickled shallot  
Sorbet  
Orange and cranberry fizz

MAIN COURSES

---

Roast goose, fondant potato, carrot and swede purée  
Pave of venison, dauphinoise potato, braised red cabbage, port sauce  
Chargrilled hake, heritage potato, braised leek, caper butter  
Pan-fried guinea fowl, celeriac rosti, cauliflower gratin  
Somerset goat's cheese and mushroom filo, beetroot, fennel cream

DESSERTS

---

Christmas pudding, brandy sauce  
Eggnog custard tart, port poached pear  
Apple strudel, cinnamon ice cream  
Warm winter fruit compote, vanilla ice cream

CHEESE COURSE

Bath soft cheese, rye bread crackers, cranberry chutney

Filter coffee and chocolates

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%.

BY SEARCYS