



## Christmas Menu

### To Start

Chicken liver parfait, toasted brioche, mulled wine chutney

Beetroot cured salmon, wasabi yogurt, sorrel gel, puffed wild rice, pickled beets

Pear, walnut and blue cheese Pithivier (v)

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### The Main Event

Roast turkey, leg meat stuffing, pigs in blankets, bread sauce and gravy, seasonal vegetables & roasted potatoes

Duo of beef, roasted sirloin and braised ox cheek, red wine sauce, seasonal vegetables & roasted potatoes

Cod loin, crushed New potatoes with black olives, confit fennel and tomato, brown shrimp and watercress mayonnaise

Pearl barley risotto, Jerusalem artichoke, baby leek, mushroom crumb, rocket pesto and aged Parmesan (v)

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### To Finish

Salted caramel and chocolate tart (v)  
White chocolate soil and hazelnut ice cream

Christmas pudding (v)  
Brandy cream or vanilla ice cream

Rhubarb and custard  
Set vanilla cream, poached rhubarb and short bread

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**£35.00 per person**

Add £1.50 for after dinner mince pies & fresh coffee

There are nuts used in the Bastille kitchen. Please make staff aware if you have any allergies or special dietary requirements.



A 10% service charge will be added to your bill unless you feel it unwarranted.